

THE BRISTOL COURIER

DAILY WEATHER REPORT
Fair and warmer in extreme east
portion tonight, Friday fair and
warmer.

VOL. XXIX.—NO. 227

BRISTOL, PA., THURSDAY EVENING, FEBRUARY 28, 1935

Price: 2c a Copy; 6c a Week

NEARLY 50 LEGACIES ARRANGED IN WILL OF LANGHORNE WOMAN

In Addition to Eight Heirs of
Late Rebecca H.
Tomlinson

THE CULVER ESTATE Grant Letters of Administra- tion in Estate of Emma Hubbs

One of the most comprehensive
wills, filed in the Register of Wills
office, at Doylestown, recently, is that
of Rebecca H. Tomlinson, who died at
her home in Langhorne, January 30,
leaving an estate of \$1500.

Disposing of her personal property,
the testatrix provided nearly fifty in-
dividual legacies, in addition to nam-
ing eight heirs, who will receive be-
quests ranging from \$100 to \$200.

In a codicil, she directed that a
bequest of \$200, which was to be given
to a sister, Lydia A. Hawkins, since
deceased, revert to the estate, and that
the sum of \$50 be given to Allen Tom-
linson, of Langhorne. She also created
a trust fund of \$100 for the benefit
of family graves in the William Penn
Cemetery.

Individual bequests follow: Mary
H. Sieber, Philadelphia, a niece, \$100;
Amanda R. French, Neshaun, a
niece, \$100; Julia T. Atkinson, Som-
ton; Albert Tomlinson, Langhorne,
and H. Ellis Tomlinson, Northampton,
each \$100; Ruth Carter, Langhorne,
\$200; Blanche Atkinson, Dolington,
and Anna B. Thompson, Northampton,
each \$100.

The remaining balance of the es-
tate, if there be any, shall be divided
among Mary Sieber, Amanda French
and Ruth Carter.

With the exception of a bequest of
\$300 for the Bloomingdale Cemetery,
Mrs. Laura Hill Culver, Perkasie, was
bequeathed the \$4100 estate of her
husband, William A. Culver, leaving
a personal estate of \$1500. Real es-
tate holdings, valued at \$2600, includ-
ed a property at Forty-fort, Luzerne
county.

A mother, Mary Cressman, and a
sister, Mabel Lowen, were granted the
letters of administration in the estate
of Frank Cressman, of Perkasie,
amounting to \$250.

The \$1000 estate of William B.
Shelly, of Quakertown, who died Jan-
uary 4, will be divided equally among
his children with the exception of a
bequest of \$200 for a trust fund for
a cemetery and another bequest of
\$100 to "Mervin." Eastburn H. Shelly,
813 Wood street, Bethlehem, was
named the executor. The will was
written December 13, 1933.

A niece, Mrs. Lida C. Allis, 524 Mix-
sell street, Easton, will inherit the
\$20,000 estate of Annie F. Crook, who
died at her home in New Hope, January
28. Mrs. Allis and her husband, W.
F. Packer Allis, were also named the
executors.

The \$1500 estate of George D. Tex-
ter, of Sellersville, was bequeathed to
his wife, M. Luella Texter, 141 Green
street, without reservation. The
testator died January 31.

Three sons and two daughters will
inherit the \$5500 estate of Sophia
Wildonger, of Hilltown, the letters of
administration being granted to Wil-
son P. Wildonger.

In the estate of Hannah M. Penrose,
of Richland, A. Melvina Johnson was
granted the letters of administration,
amounting to \$5000. The estate will
be divided between two daughters.

The Germantown Trust Company was
granted the letters of administration
in the estate of James H. Downs,
of Falls, who died January 14, amount-
ing to \$5000, and real estate holdings
at West Creek, N. J. The estate will
be shared by two daughters and four
sons.

Letters of administration in the
estate of George Dodd Hopkins, Morris-
ville, were granted to Hazel Ridg-
way Hopkins, amounting to \$1000 and
real estate at 25 North Delmor avenue,
valued at \$4500. Three daughters
and a son are the heirs.

Maurice G. Hubbs was granted the
letters of administration in the estate
Continued on Page Two

THIS DATE IN NEWS OF PAST

Thursday, February 28

Compiled by Clark Kinnaird
For International News Service

1533—Michel de Montaigne, French
essayist, born.

1759—Pope Clement XIII allowed
the Bible to be translated.

1827—Baltimore & Ohio R. R. chart-
ered.

1847—900 Americans defeated 4,000
Mexicans in battle of Sacramento.

1925—Franz Ebert, first president of
Germany, died after an operation.

1932—Britain abandoned its 80-year
policy of free trade and imposed tariffs.

1933—An incendiary fire destroyed the
Reichstag Building, Berlin.

1934—Henry Pu Yi, 28, was en-
throned by Japanese as emperor of
Manchukuo.

INSTRUCTION IN COOKERY, PRESENTATION OF NEW MENUS, SERVING OF REFRESHMENTS, ENJOYMENT OF GOOD FELLOWSHIP OCCUR AT COOKING SCHOOL

Initial Session of Courier
Homemakers' School
Largely Attended

GIFTS ARE PRESENTED

Miss Vera A. Schneider, Lec-
turer-Demonstrator,
Is Delightful

With music to cater to the aesthetic
sense, delicious sandwiches and sweet
buns to care for the inner man, a de-
lightful and entertaining instructress
for the lecture-demonstration, and
with a pleasant undercurrent of
good fellowship, the Cooking and
Homemakers' School sponsored by
The Bristol Courier got underway yester-
day afternoon.

Three hundred and fifty women
gathered in Mutual Aid Hall on Wood
street, between Jefferson and Lincoln
avenues, and thoroughly enjoyed the
hours from two to four o'clock, during
which period tempting dishes were
prepared by Miss Vera A. Schneider,
efficient dietitian who is conducting
the classes for three days.

Miss Schneider will be in charge of
the classes this afternoon and tomor-
row afternoon as well, getting her fine
programs underway promptly at two
o'clock.

With the introduction of Miss
Schneider yesterday, the women from
Bristol and many other sections of
lower Bucks County, were informed
by this charming young woman that
she would prepare before their eyes
an oven dinner. And she proceeded to
do so in her immaculate stage-kitchen
where there were assembled the latest
pieces of kitchen equipment and
utensils.

The oven dinner included a Felin's
Virginia style baked ham, shredded
string beans with bacon strips, potato
balls, pineapple steaks, and a banana
cake. The ham together with the
string beans, potato balls and pineap-
ple steaks, were taken home by a
very fortunate young woman for use
at evening meal time; and at the
conclusion of the class the banana
cake, as well as graham nut bread,
lemon surprise pudding and luncheon
muffins, made that many more people
happy, for they were presented by
Miss Schneider as gifts.

And during the whole procedure of
the preparation of a cake, or of a
staple dish for the dinner, the charm-
ing demonstrator gave many pointers
to the home-makers, such as "Never
beat a cake after you add the flour, as
this develops the gluten;" and "Make
sure your egg-beater is perfectly dry
before you start to beat the egg whites
Continued On Page 2

DR. C. H. PEET DIES SUDDENLY IN NEW YORK

Taken Ill While Attending
Convention; Dies Few
Hours Later

LIVED HERE 8 YEARS

A sudden attack of illness suffered
by Dr. Charles H. Peet in a New York
hotel yesterday morning ended in his
death last evening at 7.30 o'clock.
Death was due to cerebral hemor-
rhage.

Dr. Peet, who for eight years had
been affiliated with the Rohm and
Haas Chemical Company, and who re-
sided at 252 West Circle, had gone to
New York to attend a convention of
the National Association of Insecti-
cide and Disinfectant Manufacturers
at the Hotel McAlpin. He was present
at the first session of the group yester-
day.

Former Resident Here Dies in Veterans' Hospital

A former Bristolian, James A. Mc-
Cracken, son of the late James and
Margaret McCracken Wildman, died
Tuesday in the Veterans' Hospital,
Sunmount, N. Y., after a lingering ill-
ness. The deceased was well known
here and made his home with his aunt,
Mrs. Maurice Roche, Locust street.
He was a veteran of the Spanish-
American war and saw four years of
service in Cuba.

There will be a military funeral to-
morrow morning from the Murphy
funeral home on Jefferson avenue
with high mass in St. Mark's church
at 10 o'clock. Burial will be in St.
Mark's church yard.

The deceased is survived by two
brothers, Joseph McCracken, Philadel-
phia, and Frank Wildman, Bristol.
The body arrived in Bristol last
night.

WIN PRIZES

Mrs. Harry Arnold, Jr., was highest
scorer in bridge at the card party,
given Monday by Sigma Delta Club at
the American Legion Home. Most suc-
cessful contestants in pinocle were:
E. Hellings, 849; E. Whyatt, 767; An-
drew Moore, 759; E. Gillies, 749;
Helen Dewsnap, 745. Twenty tables of
players were assembled.

LATEST NEWS ----

Received by International
News Service Leased
Wires.

ADVERTISERS
CO-OPERATING WITH
THE BRISTOL COURIER
COOKING SCHOOL

John J. Felin & Sons
Pork Products

Freihofer Baking Company
"The Perfect Loaf"

A. C. Krumm & Son
Macaroni

Lit Brothers
Small Household Goods

Northwestern Consolidated
Milling Division
Ceresota Not Bleached Flour

Philadelphia Electric Company
Gas and Electric Ranges

Alex. Sheppard & Sons, Inc.
Morning Sip Coffee

Mrs. Morrison's Puddings
Bristol Dump & Finish Laundry

C. S. Wetherill Estate
Blue Coal

F. E. Baylies
Silverware and Jewelry

Keystone Dairy Company
Milk and Cream

Spencer & Sons
Furniture

O'Boyle's Own Make Ice Cream

R. C. Weik
General Electric Dealer

James V. Lawler
Groceries and Meats

Damon Johnson
Plymouth-DeSoto Dealer

AWARDED GIFTS

Following were awarded gifts
at the Courier's Cooking School
yesterday:

Bags of Provisions

Mrs. C. E. Parker, 248 Mill street.
Mrs. E. Winslow, 431 Jefferson
avenue.

Agnes Stephenson, 415 Jefferson
avenue.

Miss Louise Lafini, 321 Brook
street.

Miss Marion Delia, 217 Otter
street.

Miss Mildred Colville, Bristol
Pike.

Mrs. Mary Marsegia, 222 Lafay-
ette street.

Mrs. Harlan Jester, Croydon.
Clara Snyder, 237 Monroe street.

Mrs. Minnie Walnright, Bath and
Williams Roads.

25-lb Bags Blue Coal
Mrs. Lewis Treude, 1409 Pond
street.

Mrs. Pauline Daniel, 411 Jefferson
avenue.

Mrs. J. C. Schmidt, Jr., 120 Jef-
ferson avenue.

Mrs. J. W. Subers, Bath Road.

Mrs. A. M. Iannotta, 1707 Farragut
avenue.

Felin's Ham Butt

Mrs. L. H. Willhite, 414 Cedar
street.

24-lb Bag Ceresota Flour
Mabel Wilkinson, 327 Jefferson
avenue.

1 Qt. O'Boyle's Ice Cream
Mary Caucci, 315 Lincoln avenue.

Crabmeat Au Gratin
Mrs. C. S. Abbott, 709 Radcliffe
street.

Luncheon Muffins

Mrs. Rhodes, 322 Roosevelt street.

Banana Cake
Mrs. Francis Ellis, 416 Lafayette
street.

Ham Dinner

Miss Mary Niccol, 237 Franklin
street.

Lemon Surprise Pudding
Margaret I. Swangler, Tullytown.

Graham Nut Bread
Myrtle Linck, Edgely.

STOCKHAM'S BILL INCLUDES WATERWAYS

Urges New Jersey Canal and
Power Projects In
Scheme

SENT TO COMMITTEE

HARRISBURG, Feb. 28.—(INS)—
Rep. Thomas B. Stockham, Bucks, to-
day introduced a resolution asking
President Roosevelt to include sev-
eral waterways and power projects in
his proposed huge public works pro-
gram.

Stockham suggested the construc-
tion of a ship canal across New Jer-
sey.

MEET TO KNIT

Mrs. Clifton Wicks, Trenton avenue,
entertained members of her knitting
Club Monday evening. Refreshments
were served to: Mrs. John Yorty, Mrs.
Stanley Keers and daughters, Ethel,
Lillian, Violet and Anna, Mrs. William
Campbell, Miss Mary Campbell, Mrs.
William Campbell will have the next
meeting.

IDENTIFIES AUTOMOBILE STOLEN BY GANG AND USED TO KIDNAP PHILA. RACKETEER; TELLS OF SLOTTCHES ON THE BACK SEAT

Harmonica Band Gives
Pleasing Concert Here

Forty-five members of the Philadel-
phia Harmonica Band, under the di-
rection of Albert N. Hoxie, presented
a most enjoyable and inspiring concert
last evening in the Presbyterian
Church, before a very large and ap-
preciative audience.

The band was presented by the
choir of the Presbyterian Church.

Last evening's concert was a return
engagement, the first performance of
the band having been rendered last
year, under the same auspices, and
which was so very enthusiastically re-
ceived.

Attired in uniforms similar to the
United States Marines, the band pre-
sents a very pleasing sight as it enters
and retires in military fashion.

The band was assisted by Ettore
Manieri who played "Czardas" (Mon-
day), and by Robert McCabe, boy so-
prano, singing, "The Little Church
Around the Corner" (Walker-Burke).

Three groups of selections were
rendered by the band, under the baton
of Mr. Hoxie, each group consisting of
four and five selections, all of which
were played from memory.

BANKS ARE CO-OPERATING IN HOUSING CAMPAIGN

Eleven Are Located in Nine
Boroughs Throughout
Bucks County

ARE AID TO PROJECT

Eleven banks in Bucks County are
now co-operating with the Bucks
County Better Housing Campaign by
making Federal Housing Administra-
tion loans. They are as follows:

Doylestown Trust Company, Doyle-
town; Peoples' National Bank & Trust
Company, Langhorne; Solebury Na-
tional Bank, New Hope; Morrisville
Trust Company, Morrisville; Perkasie
Trust Company, Perkasie; Quaker-
town National Bank, Quakertown;
Quakertown Trust Company, Quaker-
town; Merchants' Trust Company,
Quakertown; First National Bank,
Riegelsville; Sellersville National
Bank, Sellersville; Yardley National
Bank, Yardley.

The above statement was made to-
day by Horace J. Palmer, the county
chairman of the Better Housing Cam-
paign. "With these banks co-operat-
ing, new home values will be created
and long felt property improvement
needs met," Mr. Palmer continued.

"Your home or business property,
within very liberal limits, can have
the permanent improvements and re-
pairs it needs. We have been forced
to forego improvements that we knew
were needed—we have had to discount
pride for necessity. Now we can take
up where we left off years ago in
making and keeping our homes at-
tractive. This is a day of new hope
and desired action, not only for the
property owner, but for the skilled
workmen who will do the work—men
going back on the job of earning and
spending and helping to put long idle
money into circulation again.

"The facts of the situation are: that
the property owner can begin an im-
provement job with little delay; that
loans are being made available with a
minimum of expense and that the im-
provements that our people have been
waiting to make can be a reality with-
in a comparatively short period. The
Bucks County Better Housing Cam-
paign urges you to take advantage of
the loans the aforesaid banks are
offering and improve your property,
making it more comfortable and more
attractive and by doing this, you will
add many dollars to its value," stated
Mr. Palmer.

INTERESTING SUBJECTS DISCUSSED BY GRANGE

Members Gather at Residence
of William Newbold, in
Langhorne

POMONA DELEGATES

LANGHORNE, Feb. 28.—The Mid-
dleton Grange members gathered in
regular session at the home of Wil-
liam Newbold, last evening, the topic
of the evening being "The Importation
of Foreign Products into the United
States." Many points of this topic
were developed during a group dis-
cussion.

A report was made by Howard Aus-
tin on the great quantities of butter
and cheese which are imported from
the Netherlands and Denmark. Due
to labor conditions in those countries
Continued on Page Four

AID TO MEET

The Ladies' Aid will meet tonight at
eight in the parlor of Bristol M. E.
Church.

Fourth Day of Riley-Farrell Trial Gets Under Way at Doylestown — Car Was Owned by Miss Polly Pesin, 29, Philadelphia, and Was Stolen Last October.

DOYLESTOWN, Feb. 28.—The "death car," an Oldsmobile sedan owned by Miss Polly Pesin, 29, of Philadelphia, which was stolen from a public garage last October and used to take Philadelphia's one-time alcohol racketeer, William "Big Nose" Weiss on his last ride, was described by the first witness called by the Commonwealth at the opening of the fourth day of the trial of Francis Wiley and Martin Farrell, charged with murder, in the Court of Oyer and Terminer of Bucks County.

Miss Pesin was shown a photograph of an "Olds," by District Attorney Arthur M. Eastburn. She stated she could not definitely identify her car from that picture.

The witness stated her car was returned in front of her home after November 6th.

"On the back of the front seat there were reddish-brown marks like splotches," Miss Pesin testified.

Yesterday a witness stated that an "Olds" was seen by a neighbor leaving the Torresdale Manor hang-out of the defendants on November 2nd.

Patrolman Andrew Harkins, of Abington, testified in court this morning that he found the abandoned sedan owned by Miss Pesin in Abington Township, and turned it over to the Philadelphia authorities. The owner was later notified, he stated.

Another witness called was Harry Peltz, a detective of the Philadelphia Police Bureau, who with H. T. Harde, another detective, testified they examined the spots found on the upholstery of the Pesin sedan.

Final Preparations Being Made for Lou-Lou Minstrels

After making a smashing hit at the
Manor Theatre, Croydon, Tuesday eve-
ning, the Lou-Lou Minstrels are mak-
ing final preparations for their ap-
pearance at Mutual Aid Hall next Mon-
day night. The show is being spon-
sored in Bristol by the Young Men's
Association.

Despite the sleet and snow, the Lou-
Lou Minstrelers played to a packed
house and a most appreciative au-
dience at the Manor. Wild hilarity and
prolonged applause marked the enter-
tainment. Many times during the show
interlocutor Louis C. Surrick, Jr., was
forced to wait many minutes to con-
tinue.

Among the songsters, Harry Smith,
basso; Gavin White and Harold Pir-
mann, tenors; William Phillips and
Ben Earnst captured the honors of
the evening, while the four hilarious
end men, Walt Parish, Rube Goodman,
Al Britton and Sam Ferraro came in
for a round share of applause. Joe
Brushia became the dancing king of
the troupe.

"The first act of the show portrayed
the regular minstrel circle with mu-
sic and timely jokes. The second part
however took a slight detour from the
regular minstrel routine and offered
many side-splitting skits of action and
fun. The cast was supported by an
orchestra including: Hal Fitch, Art
Boessler, Bill Paulsforth, Ralph
Stromp, Ed Hansen and Doc Williams.

The Lou-Lou Minstrelers will be
seen in action at Mutual Aid Hall,
Monday evening. They will be pre-
sented as the annual show of the
Young Men's Association. Members
of the latter organization are working
hard to make the affair a financial
success, while the minstrelers have
but to repeat their Manor performance
to provide a rich evening of entertain-
ment. The show will begin promptly
at 8.15 o'clock. A certain number of
seats are being reserved and a large
audience is expected.

TO ATTEND SERVICE

Members of Council 58, Daughters
of America, are asked to meet at the
home of Mrs. Wilhelmina Mumme,
241 Mulberry street, tomorrow eve-
ning at 7.45, to attend service for the
late Mrs. Adam P. Smith, at the H. S.
Rue Estate funeral home, 314 Cedar
street.

CARDS TONIGHT

Coal, a set of dishes, a lamp, hand-
embroidered luncheon set, and many
other prizes will be bestowed upon
high scorers at the card party of the
Mothers Guild in St. James's parish
house tonight. Playing will start at
8.15, and public support is sought.

POSTPONE SUPPER

The supper scheduled for Friday
night by the Men's Bible Class of the
Bristol Presbyterian Church has been
postponed due to the sudden death of
Dr. Charles Peet.

CARDS TO BE PLAYED

The card party which the Travel
Club will conduct at the club home,
Cedar street, on Monday evening, will
be open to the public. Starting at
eight o'clock, the games of pinocle,
"500," contract and auction bridge will
be played. Prizes will please the high
scorers, and refreshments are to be
served. Chairman is Miss Frances
Landreth.

Dr. Charles Lampert, a police chem-
ist of the Philadelphia bureau, stated
on the stand that after an analysis of
the fabric in the car, the spots were
found to be made by blood.

The last person to testify before ad-
journment for lunch, was John N.
Rich, jail physician at Doylestown,
who testified that Eckert has not been
given any opium or narcotics since his
incarceration in the county prison. Dr.
Rich stated that he administers to
Eckert a non-narcotic sedative each
night to induce sleep, and further
stated that Eckert has apparently
overcome the drug habit, as he has had
none in the past five or six weeks.

Eckert was recalled for continued
cross-examination by Achey yesterday.
"My family consists of a common-
law wife," Eckert said in answer to
a question asked by Betz, Farrell's
attorney.

"Isn't it true that you planned the
whole thing, and for that reason went
upstairs with Mrs. Wilkerson the time
the bungalow was rented?"

"No."
"The opium I use cost about \$10 a
week. I am not a registered opium ad-
dict. I get it illegally. The opium has
no effect on my memory."

"Your conscience doesn't bother you,
does it," Betz asked Eckert.

"No, my conscience does not bother
me, but the fellow you represent (Far-
rell) should be bothered," Eckert re-
plied.

"No one asked me to make a com-
plete statement, I asked myself."

"I never operated a disorderly house
in Philadelphia."

"I was a manufacturer of dice. Yes,
I loaded them if they would pay a
little extra. I sold the dice to reputa-
ble people, one place at 13th and Fil-
bert in Philadelphia, that used to be
wide open to the city. There is nothing
questionable about manufacturing dice."

Eckert, in answer to District At-
torney Eastburn, said that he had only
been convicted of crime once, a charge
of larceny. He also stated that the
pills that are given him in jail, are
administered by the jail physician.

Miss Mary McKeever, 34, took the
stand at 2.10 Wednesday.

"I met Wiley at Eckert's home Nov.
3th. I met Farrell in New York after
Nov. 6."

"Oh, yes, I knew Bob Mais for five
years, and I knew Legenza since Jan-
uary, 1934."

"At the Eckert home I saw Mais
and Wiley the night of Nov. 5. I saw
no money at the house, Wiley sent me
upstairs."

"I was to a bungalow at Torresdale
Nov. 6 with Coffey and Eckert. I went
in the bungalow and Mais, Farrell and
Mrs. Wilkerson were there. I was told
Wiley had gone to New York earlier
in the day. Mais and I left the bun-
galow and caught a train from Bristol
to New York at 6.05. I met Farrell in
New York 5 weeks later when Legen-
za was with him. They came to my
apartment, 559 West 125th street at 3
o'clock in the morning."

"From Nov. 6 to Jan. 11 I lived in
New York City with Bob Mais until he
was taken into custody. Legenza was

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Ella B. Hatcliffe, Secretary

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THURSDAY, FEBRUARY 28, 1935

13,000,000 VILLAGERS

The American village once more is coming into its own. In the early history of the country the village played a much larger part than the cities. For the past quarter of a century the village has been lost sight of somewhat because of the spectacular growth and increase in the number of big cities.

But Dr. Luther Fry, who may lay claim to being an authority in sociology, has written a book entitled "American Villagers," in which he makes out a pretty strong case for the desirability of living in the smaller centers of population. He says the number of villages is increasing rapidly and the character of their population is changing.

The village population of the country is of an importance not to be slighted, according to Dr. Fry's estimate. He says there are 18,000 villages and their total inhabitants number nearly 13,000,000. That means that about one-tenth of all the people in the United States live in villages.

And Dr. Fry thinks there are decided advantages in village life. There are more home-owners in the villages, he says, a larger percentage of the boys and girls go to school, the ordinary man has a better chance to become his own boss, and women find more opportunities to engage in business and exert public influence.

The future of the American village, Dr. Fry thinks, is highly promising. He estimates that the number of villages in the country increased nearly 45 per cent during the period 1900 to 1930, and this growth, he says, was caused by removal of inhabitants from cities as well as from the country.

"It may be," says Dr. Fry's book, "that America is at the beginning of a new agricultural era in which farmers more and more will come to live together in villages to enjoy greater social advantages."

BOYS REMEMBER

Bread cast upon the waters still returns after many days. Now and then an item about it gets into the news. In West Virginia, three boys of grade school age are heroes of the mountain country because they forestalled the wreck of a C. & O. freight.

Going through a tunnel, where it is assumed no small boy should have been, they discovered a slide across the track. By racing as hard as possible up the line they were in time to wave a hastily improvised flag and halt the oncoming train. When asked by a grateful crew why they had dashed so frantically to the rescue of the train, one replied, "Well, railroad men are good fellows. They wave to us as they pass."

There is not much to add to a story whose moral is implicit in the telling. Except, perhaps, to say that the world can never have too much of the heartiness which manifests itself in a wave to a small boy as we pass, that certainly it costs nothing and sometimes pays a dividend beyond the satisfaction that go with a spirit at peace with his fellow man.

Republics aren't so ungrateful. They don't erect an awful bronze statue of a hero until he's dead.

Maybe new ways are best, but a curling iron heated in a lamp chimney caught many a good man.

INTERESTING NEWS ITEMS OF NEARBY TOWNS

HULMEVILLE

Guests on Sunday at the home of Mrs. Louise Gill were: Mrs. Gatter, Mrs. Dunn, Miss Helen Gill, and Charles Knight Philadelphia.

Mrs. John R. McIntyre, Germantown, paid a visit yesterday at the home of Mr. and Mrs. J. M. Fore, Sr. The bridge club with which she is affiliated was entertained on Tuesday evening by Miss Esther Vansant. A guest at the affair was Miss Anna Takach, Langhorne.

Visits were paid to relatives in the borough recently by the Misses Sarah and Isabella Gill, Philadelphia.

NEWPORTVILLE

Mr. and Mrs. Charles Everett had as guests Saturday, Mr. and Mrs. Thomas Gerity, and Eric Scheffer, Philadelphia. Mr. and Mrs. Everett entertained over the week-end, Mr. and Mrs. Joseph Dixon and daughter Joan, Philadelphia.

Mrs. J. Keene had as guests on Sunday, Mr. and Mrs. Harry Lutz, Philadelphia. On Sunday they visited Mr. and Mrs. Charles Rue, Oxford Valley. Mrs. J. Keene, Mr. and Mrs. H. Lutz, and Mr. and Mrs. Charles Rue, visited Mr. and Mrs. Freeman, Newtown, Sunday evening.

Mr. and Mrs. John W. Cameron entertained on Sunday afternoon, Mr. and Mrs. Ensil, Philadelphia.

LANGHORNE

Louis Kenderline and family, who have been spending several months at the Woodman home, have returned to Newtown.

"Bobby" Beller celebrated his 3rd birthday on Saturday.

The official board of the M. E. Church has decided to have an evangelistic campaign for three weeks, beginning with Sunday evening, March 31st, and continuing until Easter Sunday, April 21st. Rev. E. R. Lewis, of Indianapolis, Ind., will be in charge, assisted by his son and daughter-in-law.

Mrs. Irene S. Seipt and Miss Amy Muse, of the Wood School faculty, represented the Wood School at the Medical Conference recently held in Washington, D. C.

"Billy" McCahan has been on the sick list.

William Riggs, Trenton, N. J., is spending several weeks with his son, Harold C. Riggs.

Mrs. Edna MacDonald, Brookline, was a week-end visitor of Mr. and Mrs. Edward D. Osterhout.

Marjorie and Elizabeth Slider spent

the week-end at the M. E. parsonage. The Rev. Henry Cunningham and son Robert B. Cunningham attended the trial of Dr. Machen at the first Presbyterian Church, Trenton, N. J., Tuesday.

Mrs. Aaron Tomlinson is in the Cooper Memorial Hospital, Camden, N. J., for observation and treatment.

Mr. and Mrs. Henry Segel spent the week-end at the home of Mrs. Segel's parents in Nutley, N. J.

Mrs. Sadie Williamson spent several days last week with Mr. and Mrs. Horace Randall and family, Delanco, N. J.

Nearly 50 Legacies Arranged In Will of Langhorne Woman

Continued from Page One
of Emma Hubbs, Bristol, amounting to \$60, a husband and minor son, Frederick, are the heirs. They live at 255 Jackson street, Bristol.

Inventories were filed as follows:
Estate of Eliza Nash, Doylestown, \$699.45.

Estate of Hannah M. Penrose, Richland, \$7732.79.

Estate of George W. Keaton, Bensalem, \$708.90.

Estate of Sophia Wildonger, Hilltown, \$5734.78.

Mrs. Ella Smith has returned to Wood street, following a lengthy visit with relatives in Pen Argyl.

Harry Oliver, 543 Bath street, spent Friday in Washington, D. C.

"More Money" by CHARLES GRANT

SYNOPSIS

Jasper Ingram, wealthy promoter, takes his secretary, lovely Cathleen McCarthy, to his "Grangelands" estate so he can transact business while attending the charity garden party given by his wife, Laura. Cathleen, the sole support of a large family, is fascinated by the surrounding luxury and wishes she could attend the party. Marian Alspaugh, the gold-digging wife of Homer Alspaugh, Ingram's confidential secretary, is cigarette girl at the fete. She flirts with the Marquess d'Alhues, Mrs. Ingram's special guest. Seward, Ingram's son, is infatuated with Arline Martin, an actress, but the ruthless Arline—realizing the senior Ingram could be more helpful in furthering her career—tries to impress the latter.

CHAPTER VIII

"My dear girl, you mustn't take anything I say too seriously," Cathleen said, as they took the path toward the lake. "After all, I'm not in the profession. Still I think there are points of technique, tricks of the trade and a certain smoothness that you've yet to learn—how to make your effects with less effort. The essentials, however, you seem to have—beauty and true voice. More important, still, you are able to warm a whole scene and keep the audience interested, less by what you do than by something dynamic and glowing in yourself."

The gray of her eyes was a pale blaze behind her darkened lashes as she looked up at him. "It's as though you were pouring wine into my veins!" he cried with rare originality. "No, not wine, something headier and sweeter—what's that liqueur with little spots of gold in it?"

"Eau de vie de Dantzig?" "That's it!" And the specks of gold are little electric sparks of excitement! I'm ambitious, Mr. Ingram. I want to get on. I feel that I have something to give. I'm not just one more silly stage-struck girl—I'm not!"

The helping of talented youth was one of Ingram's hobbies, but he kept such benefactions as secret as possible, both out of delicacy and to escape the importunities of the unsought-after. He felt strongly disposed now to help Arline, and was already thinking how amusing it would be to enter a theater with her name in electric lights outside, and watch her make her effect—foretold by him—on New York's tough and wary critics.

"I should be glad to help you if I could," he told her. "I am at present I see no way. If I knew of a really fine play-script I might even be inclined to assist in its production."

A wave of excited color rose into Cathleen's face. "Do you mean that, Mr. Ingram?"

"Certainly. I don't say I'd be willing to back you in just any play—even in an ordinary good play."

"But, Mr. Ingram, I know of a really great play."

"Indeed?" he said, not too optimistically.

"Oh, there's no doubt about it. I have the script. It was written by a man I know, a terribly brilliant man. He's had things in the New Yorker . . . and a short story in the American Mercury . . . Mr. Ingram, please—please read it! Or, I wonder, would you, could you come to my tiny apartment and let me read it to you?"

She felt him stiffen in instinctive refusal and added quickly:

"If I send it to you, you may never find time to look at it. A play doesn't take long to read—no intermissions, no business, and my place is quite near your building—in the east forties."

Looking into the girl's eager face, he saw she was much prettier at close quarters than when seen across the footlights formed by a row of sunlamps.

Arline Martin had spent the entire morning in frantic preparations for Ingram's visit. Then after luncheon, she rested, bathed, set her wave, gave herself a facial treatment and slipped into jade-green hostess pajamas. She telephoned the reception clerk a peremptory order to send up to her apartment no one except Mr. Ingram. Then she got out the script and studied its best scenes in an effort to allay the nervous suspense of waiting.

So much depended on the impending interview! If he liked the play, if he stuck to his promise, she would arrive in one bound at her goal, and the author of the play also would arrive. They were lovers; hence his success meant almost as much to Arline as her own. When the buzzer at last announced Ingram, she approached the door to admit him, tortured with stage fright.

This nervousness fell away from her as soon as he was in her presence. Ingram saw a poised and well-mannered young woman, who said coolly, "How good of you to come!" She led him in and with charming insistence made him comfortable on her long, wide sofa.

"You must be perfectly comfortable—so nothing will distract your attention as I read—"

She pulled about him, offering another pillow, a light for his cigar, a whiff of Feu Follet and at the same time affording him a series of enchanting close-ups of her face and rippling, undulating figure. Disappearing for a moment, she returned with a cocktail shaker briskly in action, whence she poured him a cold and well-mixed Clover Club. While he drank, she amused him with half a dozen clever imitations of well-known actresses, so skillfully done that the chuckling man instantly recognized them.

"And now for the play—" she said.

He gave her grave attention as she read. The exhibition of Arline's own talent and versatility, for she read well, interested him more than the play itself, which, though better than he had dared expect, struck him as considerably below her claims for it.

When she had finished he lay back against the cushions, pondering, turning the play over in his mind. Arline sat perfectly quiet, not daring to break in on his thoughts. He said at last that he thought the play promising.

"Not great," he said, but not hopeless. "If the author—what's his name?"

"Charles Gresham."

"Well, if Gresham will take the advice of an experienced playwright with whom I can put him in touch, and then rewrite his play, I'll read it again."

Arline's brows drew together in distress. "Charles won't do that, Mr. Ingram. It's no use talking as though he might. He won't change his play to please the box-office. He believes in it, just as it is—and so do I."

"Then all he has to do," Ingram said dryly, "is to find a producer."

"He's tried to do that for nearly two years! Mr. Ingram, won't you, just this once, gamble that an artist is right, that he knows best about his own work? I'll give all that's in me to make the play a success—"

It appeared that Ingram had definitely decided against the play in its present form. Arline looked at his set mouth, his unwavering eyes. In a moment he would get up and walk out.

At that, as she saw her great chance slipping away, desperation dictated her actions. She darted across the room, settled on the edge of the sofa and leaning toward him said, "Do this for me! And I on my side will do anything—You do like me a little, don't you? Perhaps . . ."

Ingram was startled at the sud-

den change in the girl. Her face was within six inches of his own, and her whole fragrant person was alive with seductiveness. This wasn't what he had intended, not in this sudden, impetuous way. Why must a girl young and lovely, be so crude, so devoid of imagination and a feeling for romance? Did she take him for some callow boy to whom physical sex was a new and exciting adventure? He was so disappointed, so chagrined, that he did not attempt to rise or disengage her arms, and the pleading, passionate tones of her voice prevented either of them from hearing a timid knock at the door. But Jasper Ingram did hear the door open, and, raising himself to look past the girl's bowed head, he saw the convulsed angry face of his son.

Furiously he thrust Arline from him. Damn the girl! He remembered that he had seen infatuation with her in the boy's whole attitude at the garden party. It was the sort of thing he would have given a fortune to undo. Arline might have had the money to stage her half-baked play, if she had behaved herself, if Seward had found her sitting on the little chair where she belonged, with the play in her lap.

"I guess I'd better apologize," Seward said, in a shaking voice. He leaned against the door, one hand behind him on the knob. "The elevator boy said I was to come right up. I see now that you were the Ingram she was expecting—"

"Seward!" Ingram cried. "Stop that. You don't—" He struggled to rise. He had been stretched at most supine, and Arline though repulsed, was still in his way. Before he could get to his feet, Seward banged the door behind him.

Ingram, catching up his hat, hurried after his son. Leaning over the well of the stairs Ingram heard Seward pounding down them, and called again, "Seward, wait for me. Wait, I tell you."

The footsteps raced on. He put his finger on the elevator bell and kept it there till a car rose for him. When he reached the street floor, Seward had disappeared.

There was no use trying to find the boy now. He wouldn't know where to go. Also, it was getting late, past half after six, and he had to get to Grangelands, dress and drive with his wife to Southampton. He'd have his reckoning with Seward later.

When Seward Ingram reached the street, he walked away with long strides, blind to the course his feet followed. The picture of this girl in his father's arms went with him, maddeningly vivid. How often had he imagined kissing her himself, her body sweet and lax against his, her throat arched and her lips upflung in the offering of her lips. It turned him dizzy, even now to think of it.

He was dizzy with women. They were all alike. Except his mother, of course. And Millicent Hinshaw, maybe. She was a bishop's daughter and ought at least to be decent. But what of it? Who cared how the Millicents conducted themselves?

He could swear that Arline was innocent, too, last week when he met her. The glamor of his father's wealth and power had overwhelmed her. All that strength and personality which Seward himself felt in his father would be irresistible to a young girl like Arline. At the thought, he hated his father. His fingers twitched with the mad urge to hurt him.

He could feel his father's thick muscular throat as his fingers dug into it. The physical satisfaction of this imaginary conflict calmed him.

Because he was rich, because he was middle-aged and had no one to call him to account, because he was Jasper H. Ingram, he thought he could go around as a playboy.

Maybe his father had the right idea at that. Maybe, since the world was what it was, the thing to do was to go ahead and enjoy yourself. Why sentimentalize about women? Love 'em and leave 'em. That was the only way. He had learned his lesson. He was through with women.

(To Be Continued)

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Instruction in Cookery, Presentation of New Menus

Continued from Page One

for meringue, or it will not be as light and fluffy as it would otherwise."

Miss Schneider's ready supply of wit, as she recalled amusing incidents of previous schools or which resulted in conversations with some who seek knowledge of cookery, made the happy afternoon even more gay.

During a 10-minute intermission when coupons were collected from the hundreds in attendance, a hostess from the Freihofer Baking Company served dainty cream cheese sandwiches, and a variety of sweet buns.

The kitchen cabinet, in white with black trim, as well as a kitchen table in the same color scheme, had been placed on the stage-kitchen by Spencer & Sons, who are among the merchants co-operating in the school. Two electric ranges in cream and black were installed for Miss Schneider's use by Philadelphia Electric Company; and a General Electric refrigerator by Robert Weik. The fine points of many of the kitchen utensils secured at Lit Brothers store, Philadelphia, were made known by the lecturer-demonstrator.

Two booths were arranged by local business firms, one on either side of the spacious hall. In one the C. S. Wetherill Estate had a representative in attendance who gladly gave information relative to Blue Coal. In the display was shown an automatic heat control, and there were also shown 25-pound bags of Blue Coal, this firm presenting as gifts each day five of these bags to as many women.

Spencer & Sons, furniture dealers, had arranged in an attractive booth a bed-room suite of walnut. The excellent mattress which will invite sound, restful sleep, was closely examined by many; and the attractive lines of the suite interested all. Small lighted lamps were used with this set, as was also a chair with rose silk tapestry. This firm also provided the radio which dispensed music prior to the session and during intermission.

It is expected that the number in the initial class will be greatly augmented this afternoon and tomorrow afternoon. The school starts at two o'clock, with the doors open at 1:30.

Stockham's Bill Includes Waterways

Continued from Page One

sey from the Delaware River to the Raritan; development of the Chesapeake Canal into a ship canal; canalization of the Delaware River from Morrisville to Easton and the development of flood control and electric power projects. In connection with power projects the resolution urged "practical and equitable arrangements with the public utilities for distribution of power through the area that shall promise the ultimate amortization of the capital investment."

Clean Out Kidney Poisons

Wash Out Your 15 Miles of Kidney Tubes
If kidneys don't pass 3 pints a day and get rid of more than 3 pounds of waste matter, the 15 miles of kidney tubes and filters may become clogged with poisonous waste and the danger of acid poisoning is greatly increased. Bladder passages are difficult, which often smart and burn like scalding water and cause discomfort.

This acid condition, brought about by poor kidney functions is a danger signal and may be the beginning of nagging backache, leg pains, loss of pep and energy, getting up nights, swollen feet and ankles, rheumatic pains and dizziness.

Most people watch their bowels which contain only 27 feet of intestines, but neglect the kidneys which contain 15 miles of tiny tubes and filters. If these tubes or filters become clogged with poisons, it may knock you out and lay you up for many months. Don't run any risk. Make sure your kidneys empty 3 pints a day.

Ask your druggist for DOAN'S PILLS, an old prescription, which has been used successfully by millions of kidney sufferers for over 40 years. © 1934, Foster-Milburn Co.

\$10 to \$300 CASH LOANS

Character - Auto - Household - Co-makers Plans. Choose the most convenient plan. Repay weekly or monthly . . . up to 20 months.

IDEAL FINANCING ASSOCIATION, Inc.
1111 and Wood Sts. Over McCrory's BRISTOL
Dial 517 Open Friday from 7 to 9 P. M.

CARD PARTY

—Given By—
Class of '36
Bristol High School
—In—
Bracken Post Home

TONIGHT
8:30 P. M.
Scores of Prizes Admission 25c

ment." The resolution was sent to the committee on federal relations for consideration.

AMERICAN STORES CO.

9c-19c-29c SALE

This unusual sales event ends Saturday night. We strongly urge you to take advantage of the many money-saving values. Over fifty specials—prices have been reduced on many items you use regularly.

6c ASCO Pure Gelatine Your Choice
Desserts 4 for 19c
7c Phillip's Soups or Spaghetti 4 cans 19c

Our Egg Prices Are Still Lower
Eggs Gold Seal Fresh carton of twelve **30c**
Selected Fresh Eggs doz **27c**
Louella Sweet Cream Butter lb carton **39c**
Richland Butter lb **37c**

13c Farmdale Cnt
String Beans 2 No. 2 cans **19c**
ASCO Stuffed Olives 3-oz bot **2**
Sunrise Vanilla Extract bot **2**
Large California Prunes lb **19c**
ASCO Ground Black Pepper 4-oz can **19c**
Florida Grapefruit Juice can **19c**

ASCO Long Grain Rice lb pkg **9c**
ASCO Quick Made Tapioca pkg **9c**
Choice Alphabet Macaroni 8-oz pkg **9c**
ASCO Sliced Dried Beef 1-lb pkg **9c**
Hindu Belle Salad Dressing 8-oz jar **9c**
Parfait Horse Radish 6-oz jar **9c**
Walbeck's Assorted Pickles bot **9c**
15c Princess Sturdy Mop Handles each

3c Wood Pure Fruit
Preserves 2-lb jar **29c**
35c Princess Clothes Lines 50-foot hank 6 portions in box **29c**
Imported Gruyere Cheese each

Glen Cove
Vegetable Soup 4 No. 2 cans **29c**
9c ASCO Cut Red Beets No. 2 can buffet can **29c**
9c Woodbury's Facial Soap cake

2 8c pkgs Gold Seal **Macaroni** all for **29c**
1 19c pkg **Chateau**
7c ASCO Pure Tomato Juice
9c Del Monte Tomato Juice
7c Princess Paper Napkins
9c ASCO Diced Carrots
Choice Tender Peas Northampton or Olympia Brands

17c Chicken-of-the-Sea Tuna Fish 2 cans 29c
ASCO Mixed Vegetables 3 No. 2 cans 29c
Farmdale Tender Sugar Peas 2 No. 2 cans 29c

HERSHEY'S
Cocoa 1-lb tin **10c** 5-lb tin **15c**

13c Diplomat Chicken Broth 2 cans 19c
25c C & B Marmalade jar 19c
California Evaporated Peaches 2 lbs 29c
Bog-Sweets Cranberry Sauce 2 cans 29c
13c Glenwood Grapefruit Hearts 3 cans 29c
Maxwell House Coffee lb can 32c

HOM-DE-LITE
Mayonnaise pt jar **19c**
Fine textured and creamy smooth.

PRODUCE - The Finest That Grows
Peas California Green Fresh 2 lbs **19c**

U. S. No. 1 White Potatoes 15 lbs 15c, 100 lb. bag 98c
Lima Beans 2 lbs 25c
Florida Grapefruit 4 for 19c
Winesap Apples 6 lbs 25c
Cantilower head 17c
Solid Tomatoes lb 19c
Sweet Potatoes 4 lbs 19c

Sweet Juicy Florida Oranges doz **19c** No. 1 New Florida Potatoes 4 lbs **19c**

ASCO Meats - Fine Quality - Sensible Prices
Sirloin, Round or Rump

Steaks or Roasts lb **19c**

Swift's PREMIUM or Cudahy's PURITAN or Morrell's PRIDE

Hams Smoked (Whole or Half) lb **23c**

Nationally advertised, the packers' best brands. Graded for the texture and quality. Sugar cured and hickory smoked. Large Smoked Skinned Hams (Shank Half) lb **20c**

Legs Fancy Yearling lb **23c**

Loin Chops lb 28c Shoulder lb 15c
Rib Chops lb 25c Neck lb 15c
Rack Chops lb 18c Breast lb 8c

Quality Milked Veal
Rump Roast lb **15c**

Veal Cutlets lb 29c Neck Veal lb 12c
Loin Chops lb 25c Breast Veal lb 10c
Rib Chops lb 20c Fresh Cut Cubes lb 20c
Rack Chops lb 18c Ground Veal lb 20c
Shoulder Roast lb 12c Short Legs lb 15c

Fillet Haddock lb 16c | Fresh Steakfish 2 lbs 23c
Fancy Croakers or Sea Trout 2 lbs 15c
Fresh Jersey Stewing Oysters (Opened) doz 12c

Where Quality Counts and Your Money Goes Furthest
These Prices Effective in Our Stores and Meat Markets in Bristol and Crofton only.

In a Personal Way

INTERESTING bits of news mainly about people you know. A chronicle of the activities of the people of Bristol; their goings and comings. : : :

Events for Tonight

Card party by Mothers Guild in St. James's parish house, 8.15 p. m.
Card party in Bracken Post home, by class of 1936, 8.30 p. m.

SAILS FOR FRANCE

Fred Kring, Jr., Pond street, sailed yesterday on the S. S. Manhattan for Havre, France, to engage in six months' engineering work in European countries.

CITIES ARE VISITED

Miss Grace Haas visited at her home in Duncannon, from Thursday until Sunday.

Mr. and Mrs. Joseph Snyder, Monroe street, and Mr. and Mrs. R. J. McCurry and daughter, Dorothy, Folcroft, were in Pittsburgh from Friday until Sunday visiting Mr. and Mrs. Walter Gallagher.

Mrs. S. Mucha, Hayes street, is paying an extended visit with relatives in Manayunk.

VISITING IN TOWN

William Laing, Trenton, N. J., passed the week-end with Mr. and Mrs. Asa Fabian, Radcliffe street.

Mrs. C. Cochran, Philadelphia, was a guest for several days of Mr. and Mrs. James Cooper, Trenton avenue.

Mrs. Hettie Mitchener, Swain street, had as week-end visitors, Mrs. Edith Johnson, Mrs. Harold Neill, Philadelphia, and Mrs. Charles Haines, Burlington, N. J.

Guests during the week-end of Mr. and Mrs. Walter Appleton, Otter street, were Dr. and Mrs. Ralph Appleton, Farmingdale, N. J.

Miss Emily Berger, Newark, N. J., passed the week-end with Mr. and Mrs. Louis C. Spring, 800 Radcliffe street.

Miss Esther Reynolds, Trenton, N. J., passed several days with Mr. and Mrs. F. W. Reynolds, Wilson avenue.

A guest over the week-end of Miss Virginia McIlvaine, Mulberry street, was Miss Jean Stocker, Trenton, N. J.

ATTENDANT AT MEETING
C. Russell Ellis, North Radcliffe street, was an attendant last week at a conference at the Bellevue-Stratford Hotel, Philadelphia. The conference was for men interested in scientifically advanced insurance underwriting.

AWAY FROM THE BOROUGH
The Misses Catherine Keating, Linden street, and Mary Doyle, Otter street, spent the week-end in Merwood, where they were the guests of Mr. and Mrs. Charles McIlvaine.

Mr. and Mrs. William H. H. Fine, 245 Radcliffe street, went to Easton, Sunday, where they visited their son, Franklin, at Lafayette College.

Miss Eda Di Renzo, 1019 Wood street, spent the week-end at Beaver College, Jenkintown, as guest of Miss Jane Roser. While there, Miss Di Renzo attended a dinner dance and an informal dance, as part of the Junior week activities.

Mrs. Alonzo Vansant and son, Alonzo, Jr., Swain street, passed today in Philadelphia, where they were entertained by Mr. and Mrs. Frank Mohr.

Mrs. John Healey and daughters, Anne and Charlotte, Spruce street, have gone to Mahanoy City, to spend this week with relatives. While there they attended the funeral of their aunt, Mrs. William McIlheny, on Tuesday.

ATTENDS MEETING
Mrs. Thomas Stewart, 1627 Wilson avenue, was an attendant Monday at the "get-together" meeting and supper of the Philadelphia Unit, Women's Overseas Service League, at the home of Mrs. Emilie K. Lehman, Philadelphia.

HOSPITALIZATION CASE
Mrs. John Smith, 321 Washington street, underwent an operation, Tuesday, at the Woman's Medical College Hospital, Falls of Schuylkill.

CHRISTENINGS
The infant daughter of Mr. and

Mrs. George Heath, Buckley street, was christened Florence, on Sunday, at St. Mark's Church. Sponsors were Miss Elizabeth Rafferty and Andrew Rafferty.

ARRANGE COVERS FOR 23 AT ANNUAL DINNER OF 8 'N' 40 SOCIETY

Eighth Anniversary Marked at Memorial House in Langhorne

LANGHORNE, Feb. 28.—With covers placed for 23, the annual dinner of Bucks County Salon, No. 74, 8 'N' 40 Society, was served in the Memorial House, last evening. The affair marked the eighth anniversary of the organization.

President Miss Rita Keating, South Langhorne, called upon past vice president of the Department of Pennsylvania, Mrs. Thomas B. Longhurst, Hulmeville, who presented to Mrs. George Croner, of Yeadon, a "wings" pin. Mrs. Croner is a past president of the county salon. A warm greeting was extended to visitors from Burlington County, N. J., who also made a few remarks.

A brief business meeting took place, with a coffee klatch being arranged for the meeting on April 3rd, when guest night will occur. This meeting will be in Bristol, with the social program in charge of Mrs. William DeVoe and Mrs. Samuel Hardy, Bristol.

During the social period, prizes for games were bestowed upon Mrs. Warren Randall, Langhorne; Mrs. Walter Strouse, Tullytown; Mrs. Croner.

The dinner menu included: Creamed chicken in patte shells, mashed potatoes, peas, olives, sweet pickles, rolls, coffee, baked apples, salted nuts.

Miss Thelma Hart, McKinley street, is making an extended visit with relatives in Lancaster.

Apple Muffins
2 cupfuls flour

Butterscotch Layer Cake
1/2 cupful butter
1 cupful sugar
2 eggs
2/3 cupful milk
2 cupfuls flour
3 teaspoonfuls baking powder
3/4 teaspoonful salt
1 teaspoonful vanilla

Cream the shortening thoroughly, then add the sugar slowly and the well beaten egg yolks. Add the milk gradually. Sift together the dry ingredients and blend with the first ingredients. Lastly add the vanilla and the stiffly beaten egg whites. Bake in greased layer cake pans—2 layers—in a moderate (375) degree oven for about 20 minutes.

A very good filling or icing on this cake calls for 2 cupfuls of light syrup, one half cupful butter and one half cupful milk. Boil all together until it forms a soft ball in cold water. Cool slightly, without stirring, and pour on cake while icing is still warm. And if you wish to make the cake look real festive you might add some chopped nut meats while icing is still soft.

Apple Muffins
2 cupfuls flour

Short Cuts to the Dinner Table

Government Inspected Pork—Porks Are a Safeguard to Health

In every woman's kitchen, for the preparation of good, nourishing foods, the quality of the products is as important as the skill of the cook. If we shop haphazardly and do not specify a brand of food that has been tested and tried and always found to be uniform in quality, we are apt to be disappointed with our fare, although we have probably expended just as much from the food budget as we would had we selected a food of high quality. In the purchase of Pork products, for instance, it is very important, for the safeguard of the family's health, that pure pork products be purchased. So, my suggestion, is when purchasing pork, that you be sure you purchase a government inspected product. It was my pleasure and privilege to go through a Government Inspected Pork Packing Plant not so long ago—it is a most sanitary and efficiently operated plant, and cleanliness is a keynote—and while going through, I could not help but wonder at the danger which lurks in plants where that rigid inspection and supervision does not exist. There is all the difference in the world between Government inspected pork products and those which are not subject to that rigid inspection. But here, I could go on telling you in detail about the particular plant I visited, and, indeed, I should like to, for then I know I could convince you that it is always wise to buy what you positively know to be pure pork products. However, space does not permit my going further into the matter, so I shall get down to the business of a few recipes which I hope you will wish to include in your recipe file.

1/2 cupful sugar
4 teaspoonfuls baking powder
1/2 teaspoonful each salt and cinnamon
1 cupful milk
1 egg—well beaten
4 tablespoonfuls melted butter
1 cupful finely chopped raw apple

Sift flour, sugar, baking powder, salt and cinnamon together, then combine milk and beaten egg and add this to dry ingredients. Blend in the melted butter and lastly add the finely chopped apple. Pour mixture into well greased muffin tin, sprinkle each muffin with sugar and cinnamon. Bake in a 400 degree oven from 15 to 20 minutes.

Butterscotch Layer Cake
1/2 cupful butter
1 cupful sugar
2 eggs
2/3 cupful milk
2 cupfuls flour
3 teaspoonfuls baking powder
3/4 teaspoonful salt
1 teaspoonful vanilla

Cream the shortening thoroughly, then add the sugar slowly and the well beaten egg yolks. Add the milk gradually. Sift together the dry ingredients and blend with the first ingredients. Lastly add the vanilla and the stiffly beaten egg whites. Bake in greased layer cake pans—2 layers—in a moderate (375) degree oven for about 20 minutes.

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2 cupfuls flour

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Apple Muffins
2 cupfuls flour

Butterscotch Layer Cake
1/2 cupful butter
1 cupful sugar
2 eggs
2/3 cupful milk
2 cupfuls flour
3 teaspoonfuls baking powder
3/4 teaspoonful salt
1 teaspoonful vanilla

Cream the shortening thoroughly, then add the sugar slowly and the well beaten egg yolks. Add the milk gradually. Sift together the dry ingredients and blend with the first ingredients. Lastly add the vanilla and the stiffly beaten egg whites. Bake in greased layer cake pans—2 layers—in a moderate (375) degree oven for about 20 minutes.

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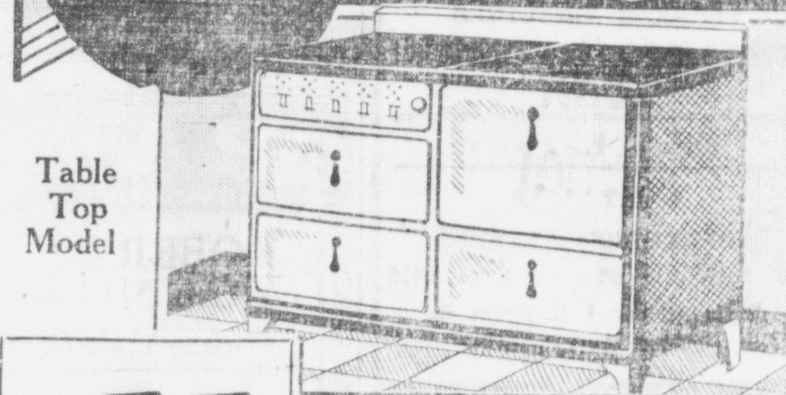
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Apple Muffins
2 cupfuls flour

Individual Kitchen Pieces that help make cooking a pleasure

GAS RANGE VALUE



The last word in gas ranges is this table-top design. Equipped in every way to make cooking and baking more efficient. Surfaces are enameled in a choice of newest colors. A great saving, too.

EASY PAYMENTS KITCHEN CABINET \$19.85



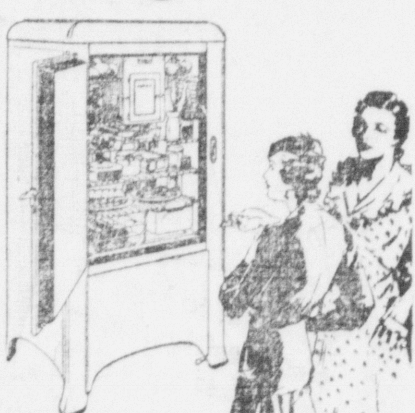
Armstrong's Linoleum Floors

Even the most careful and skillful cooks are apt to spill things on the kitchen floor, but it doesn't matter with an easy-cleaning floor of Armstrong's Linoleum. New patterns and colorings of Armstrong's Linoleum are now on display in our store. Come in to see them. We install them in a single day.



You'll like the new Styles in genuine CONGOLEUM CARPETS. A selection of patterns that will harmonize with any kitchen furnishings.

"I've found the complete refrigerator"



SEE THESE FEATURES: LEN-A-DOR (self-opening door), 12 freezing speeds, sliding and folding shelves, serving tray, dairy basket, vegetable crisper, refrigerated shell, cold chest for storage.

LEONARD The Complete Refrigerator \$119.50

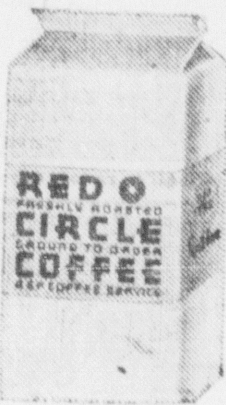
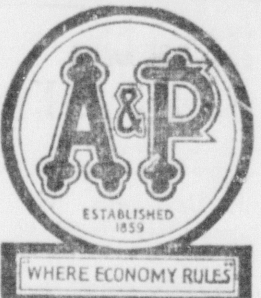
ROCKEY'S DELICATESSEN

- 315 Mill Street
- Deviled Crabs . . . 15c each
 - Deviled Clams . . . 2 for 15c
 - Smoked White Fish . . . 39c lb
 - Smoked Finnan Haddock . . . 29c lb
 - Sweitzer Cheese . . . 25c 1/2-lb
 - French Roquefort Cheese 35c 1/2-lb
 - Leiderkranz Cheese 30c pkg
 - Camembert Cheese . . . 13c, 2 for 25c
 - Burke's Metwurst . . . 29c lb
 - Bockwurst 37c lb
 - Baked Ham 35c 1/2-lb
 - Potato Salad 15c lb
 - Creamed Cabbage . . . 15c lb
- Full Line of Fresh Baked Goods
Crescent Rolls, Pumpernickel and Rye Bread—Home-Made Pies
- Open Sunday, 10-12 A. M.; 6-9 P. M.

IF IT'S VALUES YOU WANT . . . A&P HAS THEM!

NEWS! . . . NEWS! . . . NEWS!

These famous A&P Coffees at unusually special prices Thursday, Friday, Saturday, this week only. This is a coffee value you cannot afford to miss . . . both from the standpoint of SAVING and COFFEE SATISFACTION. Take advantage today, of these special values. The quality of each is the same . . . the finest coffee money can buy.



Red Circle 2 lbs 39c
Coffee

8 O'Clock Coffee - 2 lbs 35c

Bokar Coffee Supreme 2 1-lb tins 49c

Finest Quality Meats at A&P Markets!
at 1618 Farragut and 409 Mill, Bristol

Genuine LEGS LAMB, lb 23c || Loin Roast LAMB, lb 25c

STEWING CHICKENS (Up to 3 1/2 lbs) lb 21c

Fresh Killed TURKEYS (8 to 10-lb average) lb 29c || RUMP or ROUND STEAK, lb 25c

Small Smoked HAM SHANK 19c BUTT 23c WHOLE 21c

Scraple 2 lbs 15c || Sliced Dried Beef 1/4-lb 10c

Pork Sausage lb 24c || Rib End Pork Loin Roast lb 17c

BUCK SHAD, Fresh Carolina, lb . . . 19c || ROE SHAD, lb 29c
Sliced Cod 2 lbs 23c || Large Boston Mackerel . . . 2 lbs 19c
Smelts, Canadian No. 1 2 lbs 25c || Choice Skinless Fillets . . . lb 15c

Because we were forced to disappoint so many customers last month when we offered these prunes on special sale, we planned to offer them again as soon as the stock could be secured.

Another large shipment of large sweet prunes has just been received which are of the same fine quality as those offered previously. So while they last, we again offer

PRUNES LARGE SWEET 4 lbs 25c

Special Low Prices on Butter and Eggs!

BUTTER

Fancy Creamery lb 37c Sunnyfield Fancy Sweet Cream Print lb 39c

FRESH EGGS

Selected Quality doz 27c Sunnybrook Finest dozen in carton 30c

GRANDMOTHER'S CRULLERS

dozen 15c (6 for 8c)

SUNDINE Grapefruit Juice 3 cans 25c

SUNNYFIELD Dried Beef - 2 4-oz pkgs 15c

A&P BRAND CORN GOLDEN 2 No. 2 25c

WHITE HOUSE or SULTANA Apple Butter 2 25c

CHICKEN-OF-THE-SEA Tuna Fish - 2 1/2-size cans 29c

With Pork and Tomato Sauce case of 24 1-lb cans 95c

Iona Bears 1-lb cans 25c

Iona Sauerkraut - 2 largest size cans 15c

Schimmel's Jelly Apple-Pineapple 2-lb jar 19c

Pickles Mixed Sweet (Mrs. Schlorer's) 2 16-oz jars 25c

Birds Eye Matches Double-Tip 6 boxes 25c

Ginger Ale YUKON CLUB also Sparkling Water & Assorted Sodas (Plus bottle deposit) 3 large 25c

Cigarettes POPULAR BRANDS (carton of \$1.20) 2 pkgs 25c

FINE GRANULATED SUGAR (10 lbs cotton 47c) (5 lbs cotton 24c) 10 bulk 45c

DEL MONTE PEACHES (Sliced or Halved) large can 15c

DEL MONTE PINEAPPLE large can 16c

SULTANA RED SALMON tall can 13c

KELLOGG'S CORN FLAKES 3 pkgs 19c

AUNT JEMIMA'S PANCAKE FLOUR pkg 10c

Log Cabin Syrup - 12-oz can 19c

Grape-Nut Flakes - 3 pkgs 25c

Baker's Chocolate No. 1 2 3-oz 15c Calumet Baking Powder - 6-oz can 15c

Instant Postum - 4-oz can 23c Maxwell House Coffee - lb tin 32c

Sunnyfield PASTRY Flour (5-lb bag 20c) 12-lb bag 40c

Sunnyfield FAMILY Flour (5-lb bag 21c) 12-lb bag 43c

Pillsbury "Best", Gold Medal or Ceresota Flour 5 lb bag 25c-12 lb bag 55c

PURE VEGETABLE Shortening 2 lbs 29c || PURE REFINED LARD - 2 lbs 31c

Bleaches and deodorizes Oxol - 2 pint 25c

Washes Clothes Whiter Rinso 2 large pkgs 39c

Specially Priced This Week-End! DAILY EGG

Scratch Feed \$2.25 100-pound burlap bag (Cotton bag slightly higher)

Laying Mash Feed 25-lb bag 69c

100-lb bag \$2.65

Week-end Values in Fruits & Vegetables!

U. S. No. 1—MAINE (100-lb bag 98c)

Potatoes 15 lbs 15c

OLD FASHIONED—WINESAP Apples (BOX \$1.65) 6 lbs 25c

Lettuce CRISP ICEBERG head 5c

Fresh Tender Celery Hearts 2 for 25c

Sno-White Cauliflower - head 15c

Grapefruit FLORIDA JUICY (80 size) 3 for 10c

Florida New Potatoes - 3 lbs 14c

THE GREAT ATLANTIC & PACIFIC TEA CO.
These prices effective in Bristol and vicinity February 28th, March 1st and 2nd

Spencer & Sons FURNITURE

MILL AND RADCLIFFE STREETS PHONE 2516

Dr. C. H. Peet Dies Suddenly in New York

Continued from Page One

today morning. He was stricken suddenly and was taken to Bellevue Hospital where his condition was pronounced very serious. Death occurred at 7:30 last evening. Mrs. Peet, who had been notified here of her husband's illness, was at his bedside when he died.

The deceased, who was 43 years of age, was the son of Mr. and Mrs. C. A. Peet, of Grand Rapids, Michigan. In addition to his parents, and his wife, Lottie G. Peet (nee Guthrie), he is survived by three children, Charles H. Jr., 8; Shirley, 7; and Robert, 2; as well as by three sisters, the Misses Grace and Lillie Peet, Grand Rapids, Mich., and Mrs. Lewis Rove, Milwaukee, Wis.

Dr. Peet, who was born in Michigan, spent most of his life in the mid-west. He was a graduate of Holland College, Holland, Mich., and of the University of Southern Illinois, securing his degree at the latter university. He served in the United States Army during the World War, spending some time in France. It was upon his return to this country that he entered the Illinois University. Previous to his entry into the army, Mr. Peet taught in public schools in Michigan and Kentucky for a time.

For the past eight years Dr. Peet had been associated with the Rohm and Haas Chemical Company. When he came to Bristol eight years ago, Dr. Peet was engaged in the Bristol office of the firm, but five years later was transferred to the Philadelphia office.

The deceased was a member of Bristol Presbyterian Church, and was affiliated with the Bristol Exchange Club, and the Fathers' Association of Bristol public schools.

The body will be brought to Bristol. Funeral arrangements are being made by the H. S. Rue Estate.

Interesting Subjects Discussed By Grange

Continued from Page One

It was stated, these products are produced so cheap that the manufacturers can afford to pay 14 cents a pound tariff in order to get them into this country.

Russell Newbold's topic was upon "What kind of chickens do you prefer to raise?" He informed that the New Hampshire reds are the most profitable for eggs and meat.

Mrs. Georgianna Thompson read an article on the origin of the Grange name, telling that the Grange was started by a Mr. Kelly, in England, where farms were known as Granges. Delegates were named to the Pomona, namely Mrs. Emma Bilger, William T. Newbold, and Howard Austin. This meeting will be in Wycombe on November 6th.

The Middletown Grange's next session is to take place at the home of Mrs. Roscoe Horner, on March 13th. The delightful program last night was climaxed by a social time and refreshments.

COMING EVENTS

Organizations whose announcements are printed in this column can reciprocate by having all printing in connection with announced events done by the publishers of this paper.

March 1—Card party in Dick's Hall, Edgely, benefit of Edgely Braves. Musical at Second Baptist Church, 8:30 p. m. Musical at Second Baptist Church, sponsored by Junior Missionary Society, 8:30 p. m. Card party at Hulmeville Fire Co. station, given by Auxiliary.

March 2—Social by Knights of Columbus at K. of C. home. Annual chicken supper in St. Charles' auditorium, Cornwells Heights, for benefit of Cornwells Fire Company No. 1. Roast beef supper by senior Walther League in Crofton Lutheran Church basement, 5 to 8 p. m. Card party in Newportville fire station given by E. H. Middleton for the benefit of the fire company.

March 4—Lou-Lou minstrels in Mutual Aid Hall, sponsored by the Y. M. A. Card party in Travel Club home, sponsored by club, 8 p. m. Card party by Shepherds of Bethlehem at P. P. A. hall.

March 5—Shrove Tuesday party by St. Agnes Guild at Andalusia P. E. parish house. Class initiation and social night by P. O. S. of A. Card party in St. Mark's hall, benefit of St. Mark's Church. Shrove Tuesday, covered dish and hot pancake supper at Church of the Redeemer, Andalusia, 6 p. m.

March 6—Card party at rooms of Neshamony Lodge, 422, L. O. O. F., Hulmeville, benefit of lodge.

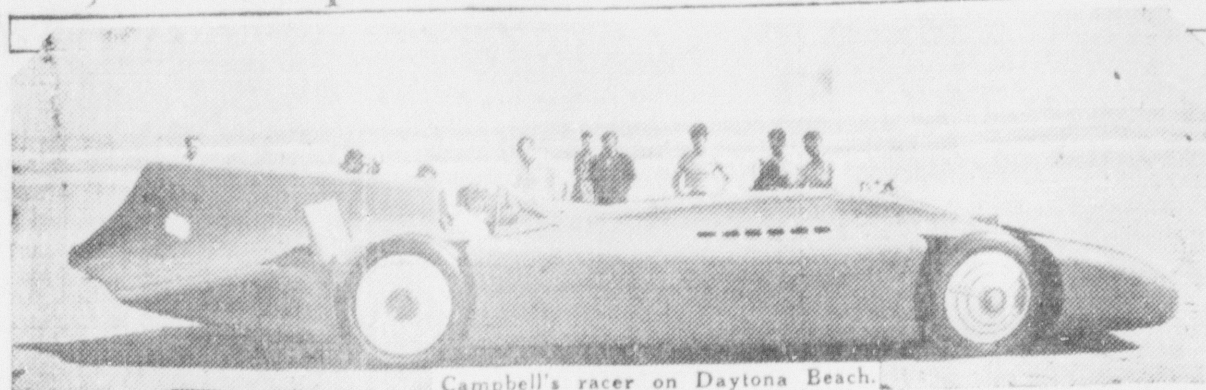
March 8—"Gym" exhibition and dance in Bristol high school auditorium, 7:30 p. m. Card party given by Daughters of America, in P. P. A. Building.

March 9—Snowball dance at Newport Road Chapel, sponsored by Ladies' Aid.

March 13—"The Depot Lunch Counter," by Odd Fellows, at St. James' parish house.

March 16—St. Patrick's supper, given by "Kings" Daughters, in First Baptist Church, St. Patrick's dance at Newport Road.

Tunes Up for 300-Mile-an-Hour Dash



Campbell's racer on Daytona Beach.



Sir Malcolm Campbell

Three hundred miles an hour or better is the mark Sir Malcolm Campbell, British speed ace, hopes to make when he sends his new seven-ton Bluebird racer over the 12-mile course at Daytona Beach.

Fla. He now holds the world record of 272.108 miles per hour. An unusual photo at the lower right shows a lengthwise view of the giant speedster.

The Bluebird

Community Chapel, sponsored by Ladies' Aid.

March 18—Card party in Bracken Post home, sponsored by American Legion Auxiliary, 8:30 p. m.

March 19—Card party in P. P. A. hall, benefit of Shepherds Lodge Home.

March 20—Pinocle and radio party in Cornwells Fire Co. station, by Ladies' Auxiliary.

HAS PARTY

A birthday party was given in honor of Irene Burke, Corson street, Monday evening. Games were played and refreshments served. Those present: Betty Gallagher, Doris Baines, Rita McHugh, Margaret Fallon, Jean Dugan, Jean Wilson, Myra Gorton, Lillian Brownlee, Marion Baines, Edwin Burke.

BABY ARRIVES

Mr. and Mrs. Charles Boyd, 341 Jefferson avenue, are receiving congratulations upon the birth of a daughter yesterday afternoon in the Harriman Hospital. Mrs. Boyd was formerly Miss Anna May DeGroot.

ACCEPTS POSITION

James McFadden, Mulberry street, has accepted a position with a printing company in Stroudsburg.

Jack and Helen Ferry, Pine street, spent the weekend visiting relatives in Philadelphia.

FIRE SWEEPS WAREHOUSE

Philadelphia, Feb. 28—Fanned to high intensity by the icy blasts of a frigid wind, fire early today swept the five-story brick warehouse of Louis A. Ludwig, Inc., food brokers, at Front and Markets streets.

Two alarms brought virtually all fire apparatus from the center of the city to the scene. Besides the wind, which swept into the burning structure from the nearby Delaware river, firemen were hampered by frozen hydrants.

The extent of the damage was not immediately estimated, but fire department officials said it would run into the tens of thousands of dollars.

Identifies Automobile Stolen By Gang and Used To Kidnap Phila Racketeer

Continued from Page One

Wilkerson, Eckert and others at the bungalow, but I have known Eckert for 13 years.

"I was at Torresdale on Oct. 12 when Mrs. Wilkerson moved to Torresdale Manor.

"I assisted Eckert in mapping out the route from Torresdale to 63rd and Market streets. We went through Conshohocken.

"I drove my car one night from Torresdale Manor to 63rd and Market streets. Eckert was with me and an-

other car followed, but I don't know who was in it.

"On the way back I had to stop my car and the car following came by and stopped ahead of us. I heard several voices in the other car and I believe it was either Legenza or Farrell.

"I led the way back to Torresdale to a place about a mile from the bungalow, when the other car gave us the horn and went by and Eckert and I drove back to Philadelphia.

"I was never at the bungalow after the night I drove my car to 63rd and Market streets."

No questions were asked by the defense.

Mrs. Beatrice Wilkerson, 32, one of the defendants, took the stand at 3 p. m. She said she lived on Sterner street for a time in Phila. "When Farrell and Wiley lived with me for a time, until I moved to Torresdale Manor with my 3 children with Farrell and Wiley." She kept house for the two defendants. "I signed the lease for the house myself."

"Mais and Legenza also lived with me at the bungalow."

"I received \$300 from Farrell at the bungalow on the morning of Nov. 6," Farrell and Wiley told me that was the board money the fellows owed me," Farrell, Wiley, Mais and Legenza," Mrs. Wilkerson continued.

This was part of the \$8000 ransom money paid for Weiss' release after the kidnapping.

"I left the bungalow on Nov. 7 with Matt Barrow, Farrell, Eckert and my

3 children, Wiley and Coffey left Sunday in Atlantic City, N. J.

later," she said. "I thought Weiss was a friend of the boys, I was just keeping house for them."

Mrs. Wilkerson said she moved back to Phila., 4351 North Sixth street, after Nov. 6th where she kept house for the gang until her home was raided on November 13 when some of the defendants were arrested.

"Farrell, Eckert and I rode to Andalusia on November 10 to pay a grocery store bill," Mrs. Wilkerson said. The defense asked no questions.

Ethel Bertram, of 119 Walnut avenue, Torresdale Manor, for the Commonwealth, testified her home is 14 feet from the bungalow where the defendants lived for a time.

"I saw Mrs. Wilkerson, her 3 children, Eckert and another man move in," Mrs. Bertram testified. "I saw Farrell at the house quite frequently, and Wiley too, but he had a mustache then."

"I spoke a few words with Martin Farrell the night he left when Farrell, pointing to Mrs. Wilkerson, said 'my wife is coming down the street with the key.'"

"Between 1 and 1:30 a. m., October 22, I heard an automobile drive into the garage next door to my home. (This was the night Weiss was kidnapped.)"

Mrs. Bertram was cross-examined by Betz, Farrell's attorney.

Mrs. Bertram in answer to a question by Betz denied that she had a "peeping window" in her home where she watched the activities going on in Mrs. Wilkerson's house next door where the defendants stayed.

"I have no peeping window and Your Honor, I didn't come here to be insulted. I don't think such accusations are fair."

"You were never on the stage, were you," Achey asked Mrs. Bertram. "No," she snapped back.

TOWN BRIEFS

Russell W. DeLong, Monroe street, spent two days the latter part of the week visiting Mr. and Mrs. W. Holtzworth, Unionville.

Leonard Bell, Walnut street; Jacob Smith and son, Louis, New Buckley street, and Chaucery Stoneback, Sr., Jefferson avenue, attended the annual reunion of the Quakertown Band held in the Quakertown High School on Sunday.

Mr. and Mrs. Harry White and family, 272 Harrison street, spent Sunday in Philadelphia visiting Mrs. William Whitmore.

Mr. and Mrs. Thomas Elbersson, Mrs. Julia Harrison, Radcliffe street, and Miss Mary McLaughlin, Edgely, spent

BUSINESS

FUNERAL DIRECTOR

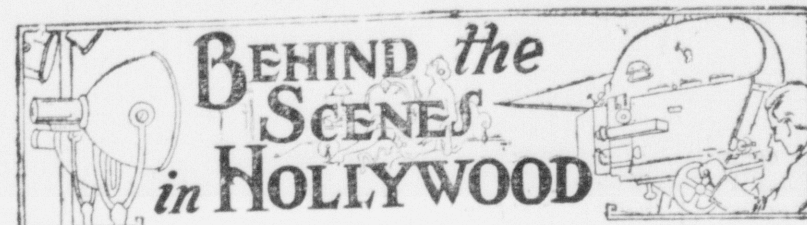
No Charge for Use of Funeral Home
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By HARRISON CARROLL

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King Features Syndicate, Inc.

HOLLYWOOD—Women, says Bela Lugosi, are more morbid than men.

The erstwhile star of "Dracula" now engaged in making a movie called "The Vampires of Prague" offers evidence to prove his point.

During the run of "Dracula," he recalls, the women in the audience outnumbered the men 5 to 1.

"Or examine the courtroom at any sensational murder trial," says the Hungarian actor. "You will find it crowded with women."

To Lugosi, this is all very natural. "A woman is psychologically high-strung," he explains. "I suppose she takes shocks to her nervous system as a sort of counter-irritant to her mental tension."

Tod Browning, who is directing "The Vampires of Prague" for Metro-Goldwyn-Mayer, goes Lugosi one better.

"I know several charming women," he calmly observes, "who go to the morgue to see victims of sensational murders."

Among Hollywood's stranger night life phenomena are an elderly man and woman, who appear to suffer from an exhibitionism complex.

They turn up at regular intervals in the dance spots and always offer to do a solo number. Usually, they have their way. If they are forced to be the first on the floor and to seize the attention of the crowd, their dancing is so bad it either embarrasses you, or you laugh at it. Most people laugh. But the gray haired couple love it. Perhaps they are a plant to amuse the customers. Night club managers vigorously deny it.

Anyway, I hope I don't see them again.

Jerry Horwin has a swell story for you.

The mother of a certain Hollywood executive is a nice old lady who has always lived in the Bronx.

She came to Hollywood recently on a visit and brought her son a wire-haired terrier as a gift.

As the family were having dinner in Beverly Hills, the dog disappeared. "The son went outside and called repeatedly. 'Here, Alfred—here, Alfred'. But the dog didn't come. The mother was disturbed. 'Did

Mr. and Mrs. John Baker have changed their residence from North Radcliffe street to Riverview avenue, Edgely.

Marianna was the name given the little daughter of Mr. and Mrs. Edward Fox, Salem, N. J., at its baptism Sunday at St. Mark's Church. Miss Regina Melvaine and James Fox were sponsors.

you call him by name?" she asked. The son reassured her that he'd called Alfred until the neighbors commenced to look out their windows.

The little Jewish mother suddenly smiled. "Well, I have a confession to make," she said. "Until today, when I got to Beverly Hills, I called the dog Izzie. Maybe you'd better try that."

Where was Minna Gombell the other day when the nerviest of all autograph seekers found her out and passed her a book to sign?

LATE FLASHES—

Ena Gregory is dancing at the Clover club these evenings with a gent named Sax. He's in the drug business. . . . And Nick Stuart has been floor-tilting it at the same spot with Ann Strauss from Chicago. . . . This rendezvous became very gay again with Frankie Masters' band and with Marcel Lamaze in charge of the cuisine. . . . What's this between Lydia Robert and Bob Ernst? . . . Ann Sothern's two sisters like it so well here they keep delaying their return to New York. . . . And Ann's dad is now headed from Seattle for Hollywood. . . . Vince Barnett now takes Sammy Stein to the spots. . . . But Tommy Lyman talked back last at Tommy's Inn. . . . New-comers at Warners will sing you the praises of Ann Dvorak. She is always willing to make a test with the novice, who is plenty scared in that first trip before the camera. . . . Ben Silver, of "The Cardinal Richelieu" company, is the first assistant director to get Klieg eyes.

Maurice O'Sullivan has that spring moving fever again. It's three times now in a month. . . . Wonder what happened to Lila Lee's reported trip out here to rejoin Jack Pease. . . . Workers on the "Midsummer Night's Dream" set address Herr Reinhardt as "Professor". . . . And Dorothy Jordan is studying tap dancing in case they want her to work in a musical.

DID YOU KNOW—
That Tullio Carminatti ran away from home when he was 15 to go on the stage and was promptly disinherited by his father, the late Count Carminatti di Brambilla?

GRAND TONIGHT ONLY

ROBERT YOUNG in THE BAND PLAYS ON

Thelma Todd & Patsy Kelly in "Opened By Mistake"

—FRIDAY—

Helen Twelvetrees in "One Hour Late"

Mickey and His Ma Drawn for Hoffman's Drug Store



MY BIG BROTHER SEZ:

It's no hollow boast, when HOFFMAN'S say, "Honest Drugs at Honest Prices." Their drugs are fresh and of the highest quality. You can save 25 to 35% on your prescriptions, like Ma did when she was sick, if you have them compounded at HOFFMAN'S.

HOFFMAN'S CUT RATE DRUGS
DIAL 3123 BRISTOL 310 MILL ST.



When You Want to Save Money

AND that's all the time— isn't it? Time, strength and money—all are saved when the services of this laundry are employed. It's a sure way to lengthen the life of your clothes as well as your own.

Bristol Damp and Finish Laundry
Pond Street Below Mill — Phone 2126

For Sunday Dinner

TRY A ROAST FROM THE FINEST QUALITY MEAT THAT COMES TO THE MARKET—the only kind you can ever get here—is the very finest

Fancy Fresh Killed Stewing Chickens lb. 27c

BEST RIB ROAST 29c lb	Best Chuck Roast . 25c	ROLLED VEAL ROAST 24c lb
	Rolled Pot Roast . 23c	
	Cross Cut Roast . 28c	
	Fresh Hamburg . 22c	
VEAL CUTLETS 42c lb	Breast Veal . . . 10c	RUMP ROAST VEAL 22c lb
	Neck Ends . . . 22c	
	Pork Loins . . . 22c	
	Good Pork Chops . 25c	

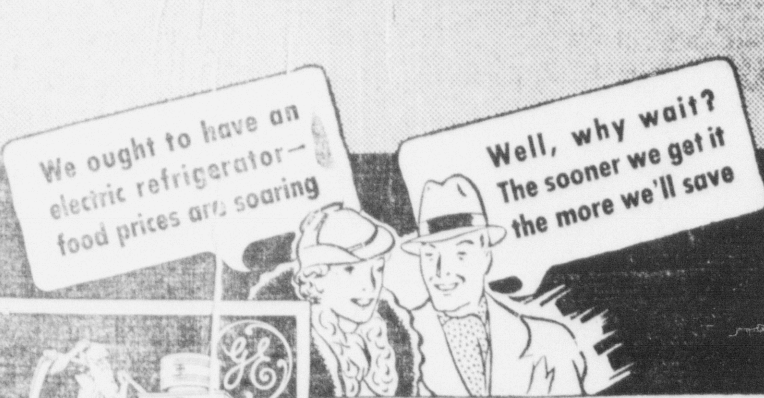
CALIFORNIA PEAS lb 12c	FANCY Strawberries . . box 19c
FANCY CAULIFLOWER . . 20c	FLORIDA ORANGES . . doz 19c
FRESH LIMA BEANS . . lb 15c	FANCY Grapefruit . . . 6 for 25c
NEW CABBAGE lb 6c	FANCY BANANAS doz 25c

JOHN F. WEAR

PHONE 2612

BATH & BUCKLEY STS.

IT COSTS LESS TO OWN A GENERAL ELECTRIC REFRIGERATOR



THE REFRIGERATOR THAT DEFIES TIME

The sealed-in steel mechanism of G-E Monitor Top refrigerators in use in homes 6 and 7 years have been cut apart at the G-E Research Laboratories and found to be in such perfect condition that no limit can be placed on the years of service to be expected. G-E's performance record is unequalled by any other refrigerator.

● In selecting your refrigerator remember performance counts more than all other features combined.

The G-E Monitor Top refrigerator gives you five full years protection on its famous sealed-in-steel mechanism for only \$5. Hundreds of thousands of owners have found their G-E refrigerators are performing the same after six and seven years in use as on the day they bought them. It costs less to own a G-E!

You can start the savings! \$87.50 a G-E in your kitchen tomorrow for as little as

There is no point in waiting until spring to buy, for the longer you wait the more you waste.

R. C. WEIK

200 MILL STREET

BRISTOL

INDUSTRY ASSISTED BY HOUSING BODY

Bureau Praised for Helpfulness in Serving Various Fields

Performing a valuable service to industry by pointing out ways and means to make more money by wider use of provisions of the National Housing Act, the Industries Division of the Federal Housing Administration has received widespread commendation for its efficiency and effectiveness.

The Industries Division is a promotion service organization serving every building and allied industry in the United States. It renders service by assisting in sales promotion campaigns, advertising and merchandising plans and in an advisory capacity. In this promotional work mail, personal contact, field agents, dealers, manufacturers and conventions are utilized by the Industries Division to stimulate sales of products and materials. Salesman training, dealer instruction, distribution of "success stories" and similar constructive information are also part of the activity.

The Industries Division works hand in hand with advertising agencies, opening the eyes of account executives to many potential channels of new business made possible by the Better Housing Program. This department is also working at the present time with a concern on a campaign to modernize the stores in which their merchandise is sold. In a forthcoming catalog of this company two pages will be devoted to Federal Housing modernization plans as applied to stores. This is a good example of the manner in which the Industries Division operates.

The work in this department is divided into two sections: 1. Representatives of the Federal Housing Administration who concentrate on certain industries and are in the employ of the United States Government. 2. Representatives of the various industries who are employed, not by a single industrial concern, but by the group or groups whose interests they represent. These two groups are in constant contact with each other, exchanging ideas and information for the purpose of formulating promotion plans. All this activity centers around the single aim of developing and handing on to the manufacturers the multiplicity of ideas showing how they can make money by furthering the Better Housing Program and linking their business to it.

HOUSING QUESTION BOX

Q.—What is the best method of removing surface stains from toilet seats?

A.—Warm water with pure soap is the best method. Abrasives tend to scratch the finish and eventually cause deterioration.

Q.—Will I be able to get a Federal Housing loan for repairs next spring? I saw somewhere that repair loans were just an emergency measure.

A.—Yes, if your bank or other lending institution, which is co-operating with the Federal Housing Administration thinks it advisable. Loans for alterations, repairs and improvements can be made until December 31, 1935, according to the National Housing Act, unless the President decides upon an earlier date.

Q.—I have a hot-air furnace in my house, but want hot-water heat in one or two rooms. Will I have to install a new furnace?

A.—You can install a small but efficient hot-water heating system by simply introducing a coil in the fire-box of the hot-air furnace and connecting this to the radiators. In this way you save the cost of an extra furnace, and also of extra fuel. Any experienced plumbing or heating contractor can explain the operation of this auxiliary heating system, and give an estimate of the cost.

Q.—Would ordinary brick be satisfactory for the floor of my basement? How should I determine the number of brick required?

A.—Hard-burned brick are suitable for basement floors, but soft or "salmon" brick will disintegrate rapidly. If you use standard size brick 2 1/4 inches by 3 3/4 inches by 8 inches in size laid flat, figure 4 1/2 brick per square foot of floor area. If laid on edge, figure 7 brick per square foot. This allows for 1/4-inch joints which should be filled with a cement grout. A two-inch sand cushion will be of assistance in leveling and will require about 1 1/4 cubic feet of sand per square yard of floor area.

Q.—Should copper and brass be painted like any other surface?

A.—The surface of copper or brass should be treated to eliminate all grease before painting. This may be done by scrubbing the surface with gasoline or etching it with blue vitriol.

Q.—How can I keep the masonry foundations of my house from being damaged by freezing soil?

A.—Make the excavations for the foundations of sufficient depth to prevent damage from the freezing action of wet soil. The footings should rest on firm soil below the frost line.

Color Preserves Linens

Painting the interior of linen drawers blue not only makes them smooth, sanitary and easily cleaned, but also helps to keep the linen white and accessible. Such drawers are especially convenient for keeping everyday linen.

Indirect Illumination

A soft even light all over a store, free from glare and pleasing to shoppers, may be obtained by concealed, indirect illumination.

Need Counterflashing

Ventilating pipes improperly flashed cause destructive leaks and usually indicate the need of counterflashing.

SAVORY MEAT CAKES ARE FEATURED TODAY AT COURIER SCHOOL

Recipes used the second day by Miss Vera A. Schneider at the Cooking and Home-makers' School sponsored by the Bristol Courier.

Spice Cake

1/2 cupful butter
1 cupful sugar

3 eggs—well beaten
1 cupful molasses
3/4 cupful milk
2 cupfuls Ceresota not bleached flour
1 1/2 teaspoonfuls ground cloves
1 teaspoonful soda
1 teaspoonful nutmeg
1/2 teaspoonful mace

Blend butter and sugar together thoroughly. Add the well beaten eggs and beat all together. Add the molasses and milk. Lastly sift the dry ingredients together and add. Bake in a well greased shallow cake pan in a moderate (375 degree) oven for about 30 minutes.

French Cream Tart

Pastery:

1 1/2 cupfuls Ceresota not bleached flour
scant three-quarters cupful shortening
1/2 teaspoonful salt
ice water

Sift together flour and salt and blend in shortening. Add just enough ice water to hold ingredients together. Divide dough into three portions. Roll each portion out to fit pans 8 or 9 inches in diameter. Prick each round with fork. Bake in a moderately hot oven until tender and delicately browned. Cover each round with a layer of filling. Cover all with meringue.

Filling:

3 tablespoonfuls butter
1 1/4 cupfuls brown sugar
1/3 cupful Ceresota not-bleached flour
3 egg yolks
2 cupfuls hot milk
1/2 teaspoonful salt

Combine flour, salt and sugar. Add the cold milk and cook in double boiler until mixture thickens. Just before removing from fire, stir in the beaten egg yolks and butter.

Meringue:

3 egg whites
6 tablespoonfuls sugar
Beat egg whites until stiff and add sugar gradually. Mound on top and around sides of tart and bake in a 300 degree oven until delicately browned.

Savory Meat Cakes

1 1/2 lbs. round steak—ground
1/2 lb. Felin's Gold Medal bacon—fried and chopped
2 small onions—chopped
2 tablespoonfuls chopped parsley
6 large cabbage leaves
1 teaspoonful thyme
1/4 teaspoonful cayenne
1/3 cupful butter
salt and pepper to taste
flour

Parboil cabbage leaves for three minutes. Remove from water and wipe dry. Mix meat with the chopped onion, parsley, bacon, thyme, cayenne and salt and pepper to taste. Make individual servings of the mixture and place in the cabbage leaves. Roll and hold in place with tooth picks. Place in a shallow baking pan, close together, dredge with flour and place small

pieces of butter on each cabbage leaf. Pour one-quarter cupful of water in pan. Cook in a moderate oven (375) until leaves are tender and meat is cooked.

Macaroni and Frankfurters

1/2 lb. Krumm's elbow macaroni
6 Felin's Frankfurters
1/2 cupful cooked carrots
1/2 cupful cooked peas
1/2 teaspoonful salt
1 tablespoonful butter
1 cupful milk

Cook macaroni in boiling salted water until tender. Drain. Parboil frankfurters and vegetables—or use left over vegetables. Place a layer of macaroni in baking pan, then slice frankfurters over and sprinkle with peas and carrots and salt. Continue layers until all ingredients are used. Put pieces of butter on top and pour a cupful of milk into pan. Place in oven until brown.

Chocolate Ice Box Cake

2 ounces or squares unsweetened chocolate
1/2 cupful granulated sugar
1/4 cupful cold water
4 egg yolks—well beaten
Melt chocolate in double boiler, add sugar and egg yolks, beaten with the

cold water. Stir mixture occasionally and cook until very thick. Remove from fire and chill.

Meanwhile prepare the following:
1/4 lb. butter
1 cupful powdered sugar, sifted
1/2 cupful walnuts—chopped
1 teaspoonful vanilla
4 egg whites—beaten stiff
1/2 lb. lady fingers

Cream butter, add sugar and beat until a light creamy mixture. Add nuts and vanilla. Combine first and second mixtures and last add stiffly beaten egg whites. Line bottom and sides of spring form with lady fingers, separated and placed with rounded side next to pan. Pour into this part of the mixture, then a layer of finger halves, and alternate until all material is used. Cover top with lady fingers in design. Place in refrigerator for 24 hours. When ready to serve remove rim form. Decorate with sweetened whipped cream and candied or maraschino cherries.

Sausage Rolls

1 pound Felin's pork sausage
1/2 pound round steak—ground
3 slices Freihofer's bread—moistened in water
2 eggs
1 small onion
2 tablespoonfuls fat

salt and pepper to taste
6 slices Felin's Gold Medal bacon
Combine ground steak and sausage. Chop the onion and cook it in the fat. Add the bread and cook a few minutes. Cool, then mix the ingredients and form into a long roll. Lay strips of bacon across top and bake in a 375 degree oven for forty minutes.

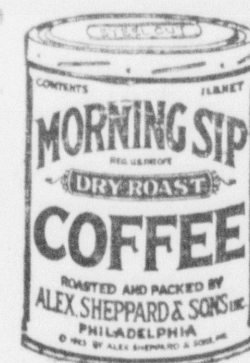
Salmon in Bread Barge

1 loaf Freihofer's bread
2 cupfuls medium white sauce
1 can red salmon—chopped
1/2 teaspoonful salt

pepper to taste
15 olives—finely cut
1/2 can pimientos—cut fine
1/2 green pepper—chopped fine
bread crumbs
Cut top and side crusts off bread and scoop out center. Spread with melted butter. Combine white sauce, salmon, pimientos, green peppers, olives and salt and pepper. Pour into bread barge. Cover top with bread crumbs and dot with butter. Bake in a moderately hot oven (400) until golden brown. Garnish with parsley, stuffed olives and hard cooked eggs.

A COUPON IN EVERY CAN

Free



... One Pound
for 10 Coupons
At Your Grocer

Popularity has been won because thousands have enjoyed this offer for a real treat to lovers of good coffee.

Morning Sip, the better coffee, with its delightful fragrance and truly delicious flavor has captivated the palates of particular people.

MORNING SIP
The Better
COFFEE

Safeguarded from Plantation to Percolator

MISS VERA SCHNEIDER
will use Morning Sip Coffee exclusively
in the Cooking School demonstrations

Of the Bristol Courier in
MUTUAL AID HALL, Wood Street
February 27th, 28th, March 1st —At 2 P. M.

MILK.... is the BEST Spring Tonic

A complete chemical change takes place in the human body with the change of the season, that is why physicians prescribe some kind of tonic that will provide the system with body, bone and tissue building vitamins.

RICH MILK CONTAINS ALL THE VITAMINS

THAT IS WHY MISS VERA SCHNEIDER
ENDORSES

Keystone Dairy Products

—AT THE—

Courier's Cooking School

Keystone Dairy Co.

Bristol, Pa.

On your Ups and Downs



I'm your
best friend

Maybe you wonder why I appeal more than others. Listen. Do you know that the top leaves of a tobacco plant are unripe and biting? Do you know that the bottom leaves, trailing the ground, are grimy and coarse? I know all that and for that reason I am made from the fragrant, expensive center leaves... the leaves that give you the mildest, best-tasting smoke. Therefore, I sign myself "Your best friend."

I am your
Lucky Strike

LUCKIES USE ONLY CENTER LEAVES... CENTER LEAVES GIVE YOU THE MILDEST SMOKE

They Taste Better



Copyright 1935, The American Tobacco Company.

ON DAYS LIKE THIS... LET THE TELEPHONE RUN YOUR ERRANDS

You can have a telephone in your home for less than a dime a day!

THE BELL TELEPHONE COMPANY OF PENNSYLVANIA

Cooking Expert Explains Science of Making Flour

A few short years ago wheat was just wheat, and flour was simply flour—and that was all there was to it. But times have changed. Miss Vera A. Schneider, noted cooking authority, points out that the selection and blending of wheat and the manufacture of flour has become a science today scarcely less complex than that used in the development of the most delicate perfumes.

"Just as the perfumer goes out into the flower gardens of the world to make his selections of the delicate essences that give character and distinction to his scented output, so does the modern flour miller go to the wheat fields of the country to pick and choose his raw products in order that his scientists may make their blends of wheat that will produce flour containing exactly the right percentages of protein and starch. That flour must produce a bread that has exactly the right color, taste, texture and volume, or it will never reach the public," says Miss Schneider.

"In the Ceresota Flour organization," she continued, "are men steeped in the romance surrounding the recent years of the development of this wheat-and-flour science. In their laboratories are men who are devoting their lives to the study of breads and their ingredients, and they go right back to the time the little grain of wheat is planted in the soil, following it through its sprouting, its growth to maturity, its reaping, its threshing, its milling, right up to the time it comes out of the oven a steaming loaf."

"These men are continually analyzing the wheat from various wheat growing areas. They know the wheat geography of the country in minute detail. They closely study the effect varying weather conditions will have on the next crop, and they gauge their operations accordingly."

"While in the main, wheat from a given locality remains the same year in and year out, Ceresota chemists have found there is always enough difference, due to weather and other factors, to affect the finished product. Consequently the development in their laboratories of the delicate art of blending—the proper association of one size and the ordinary cough is gone—if you don't believe it 'acts like a flash' get a 45c bottle at United standard set for Ceresota products." Cut Rate or any druggist—it's guaranteed.

"The life of a grain of wheat from seed.—(Advertisement)"

the time it leaves its birthplace until its identity is lost in flour is one of inspections. Licensed experts examine and grade every carload of wheat. Samples from each car are classified according to variety, weight, moisture content, strength (protein or gluten content) and other milling qualities. On arrival at the mill for storage, the wheat is submitted to exhaustive tests. Here again the miller and laboratory experts put it through its paces. If the wheat is accepted, it resumes its journey to the storage elevators. Ceresota experts tell me that by the time the wheat has become flour up to the accepted Ceresota standard it has successfully passed a dozen or more exhaustive tests. It is at the flour mill itself the delicate blending operations take place. Each bin is carefully labeled to show the exact character of the wheat in it. They tell me at the Ceresota mill that actually only a fraction of the contents of each grain of wheat goes into Ceresota Not-Bleached, the finest grade. Of all the particles into which the wheat is broken only the choicest find their way into Ceresota. Others are sold as inferior grades or as feed.

"Another thing impressed me at the Ceresota Mills. Actual bakings take place many times a day in a real kitchen there. That strikes me as about as good a test as could be devised to make sure that the finished product is up to its high standard."

YARDLEY

Representatives of the "Tattler," Yardley high school paper, attended the organization meeting of the Student Writers' Association of Bucks County, at Buckingham high school.

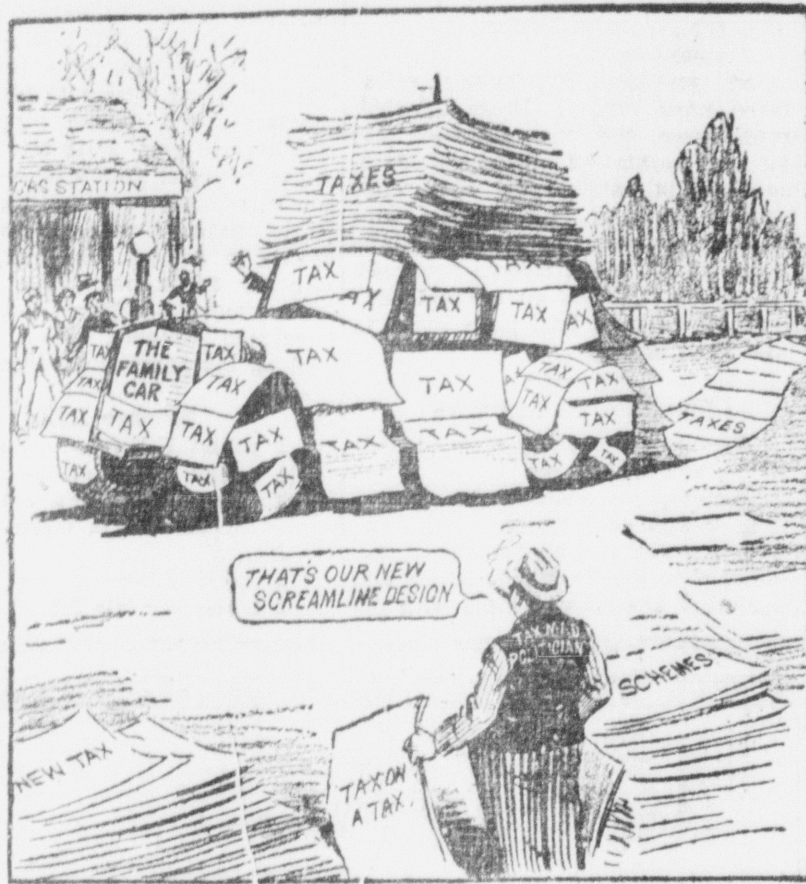
BEFORE BEDTIME START KNOCKING OUT BRONCHITIS

Sleep Sound All Night

There's nothing so safe and sure in the world as Buckley's Mixture (triple acting)—2 or 3 doses in hot water and that bad, old, persistent, bronchial cough is settled for the night—often one sip and the ordinary cough is gone—if you don't believe it 'acts like a flash' get a 45c bottle at United standard set for Ceresota products." Cut Rate or any druggist—it's guaranteed.

this week. Joseph Rembe, editor-in-chief of the Tattler, Madlynne Nolan, and Betty Smith, assistant editors, attended the session of the student representatives. A meeting of the faculty advisors of the various school papers was attended by Mrs. Robert Southworth, and Miss Anna Wright.

New "Harrisburg" Model Screamline Car for 1935



Harding in New York Evening Journal

THE new style "Harrisburg" Screamline" car is here shown, as it will appear on Pennsylvania roads this season—if the legislature adds 2 cents per gallon to the gasoline tax. And that's what will happen unless the state's motorists make their protest heard by every officeholder and lawmaker at Harrisburg. What has most exasperated car owners is that this plan of raising gasoline taxes is part of a "tax reform" program. A majority of all cars sold in 1933 were sold to people with incomes under \$1,400. High gasoline taxes are the worst kind of "soak the poor" taxes. Moreover, raising the tax will not bring the revenue. Most Pennsylv-

vania cars are owned in the big cities and populous counties near the state's borders; and their owners would buy gas across the line—for every adjoining state would have lower taxes than Pennsylvania.

The organized automobile users of the state are appealing for public support in opposing higher gasoline taxes. They ask that every automobile owner write, wire or, best of all, call personally on his senators and representatives in the legislature and earnestly protest. Special motor taxes already constitute nearly half of all revenues raised by the state. To increase them would be a monumental discrimination against one class of citizens.

At the morning service of the St. Andrew's Church, the Rev. Francis B. Barnett presented each member of the Servers' Guild with a cross cut from the pad of an elephant's foot which Mr. Barnett had brought back with him from Liberia, Africa, a number of years ago. Bishop Taitt has appointed the Rev. Walter Pugh to take charge of St. Andrew's until a successor to the Rev. Barnett has been secured.

WOODSIDE

The benefit game and card party held at the home of Mrs. Anna L. Roberts, "Altaview," was well attended. The afternoon was spent in the playing of games, after which refreshments were served.

Mrs. Homer Tomlinson and family were recent guests at Mirror Lake Farm.

Miss Esther Yardley was a week-end guest in New York City with friends.

WEST BRISTOL

Mrs. S. Williams returned to her home in West Chester after visiting at the home of her sister, Mrs. Edward Martin, who has been ill.

On Wednesday evening of last week Mr. and Mrs. J. Oliver Bowers visited Mrs. Carrie Bowers at her Philadelphia home.

A Church and Sunday School business meeting is scheduled to occur at the Newport Road Chapel on Tuesday evening next.

HULMEVILLE

The games of radio, pinochle and "500" will be played on Friday evening at the card party which the Ladies' Auxiliary will sponsor in the William Penn Fire Company station. The public is asked to support the affair.



"I ALWAYS SAVE MONEY BY USING 'NOT-BLEACHED' CERESOTA FLOUR"

SAYS: VERA A. SCHNEIDER

IN her famed Cooking School, this nationally known cooking authority uses Ceresota Flour, exclusively. "Because," she says, "Ceresota 'Not-Bleached' Flour gives me the finest, most successful baking results I ever had... and at the same time cuts my baking cost surprisingly!"

And there are millions of women who agree... who know how much Ceresota actually saves! You see, with Ceresota you never have a baking failure! Other flours may cost a fraction of a cent less per cake... but remember—one bak-

ing failure, wasting eggs, milk, butter, etc., will cost even more than the entire bag of flour!

You save again because Ceresota is a real All-Purpose Flour! You never have to buy expensive cake or prepared flour. For Ceresota bakes everything perfectly! And because it is Not-Bleached, it gives all your baking the sweet natural flavor of the choicest wheat, unimpaired by bleaching! A rich delicious flavor that you can get in no other way! Get a bag of Ceresota "Not-Bleached" Flour—today!



When The Spring Thaw Starts

many of our great rivers will overflow their banks. As the ice melts and the water rushes down from the mountains, the usual quiet movement of the rivers is disturbed. The softly flowing waters become raging torrents, oftentimes carrying death and destruction of property.

The thought of death brings thoughts of life insurance.

When we sail away on the rushing waters into the great eternity, it is comforting to know that those dependent upon us, have a protection in life insurance to pay burial expenses, doctors bills and maintain the home.

You need insurance against death from disease or accident. You need weekly protection in case of sickness.

Insure today and keep your payments up to date. You will find it pays.

THE INDUSTRIAL HEALTH, ACCIDENT AND LIFE INSURANCE COMPANY

THE STATE MUTUAL BENEFIT SOCIETY

121 N. Broad Street, Philadelphia, Pa.

Bristol Office: 426 Mill Street William H. Smith, Superintendent

Our companies can always use the services of experienced insurance men.

When You Attend the Courier's

Cooking School

Be Sure To See

C. S. Wetherill Est. Blue Coal Exhibit

NEWEST HEAT CONTROL UNITS THAT CUT THE COST OF FUEL ALSO DEMONSTRATED

Questions Pertaining to Heating Problems Answered By Attendant In Charge

FOR A DELICIOUS DESSERT

try

O'BOYLE'S

Own Made

ICE CREAM

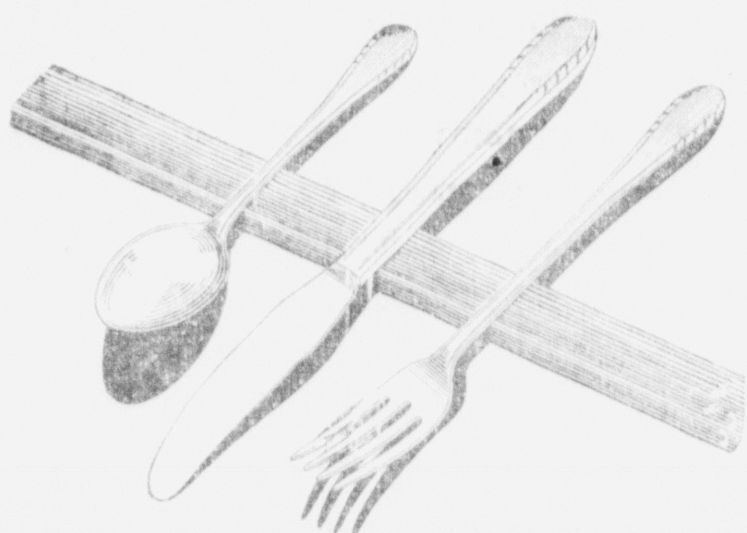
AFTER YOU HAVE ATTENDED THE

Courier's Cooking School

STOP AT OUR FOUNTAIN AND TAKE HOME A QUART OF OUR FAMOUS ICE CREAM WITH YOUR FAVORITE FLAVOR

Our Product is Endorsed by Miss Schneider

Curb Service From Our Yellow Truck or Our Shop, Monroe and Farragut Avenue



First Lady

You'll love this newest pattern in Sterling Inlaid. It's a pattern to adore... and one that will endure, for it is something more than plate.

Holmes & Edwards Inlaid

F. E. BAYLIES SILVERWARE JEWELRY

307 Mill Street

An ALL-ELECTRIC KITCHEN



for these modern times . . .



INDICATIONS are that within a few short years the majority of homes will be all-electric, with unnecessary labor reduced to a minimum. Why not start your All-Electric Home with an All-Electric Kitchen right now? An Electric Range and an Electric Refrigerator are the most important appliances to get first.

Perhaps you have already bought your Electric Refrigerator and are familiar with the many advantages it offers. Then your next purchase will be an Electric Range. You will find it just as remarkable a labor-saver. Immaculately clean, a marvelous time-saver, a wonderful cook... fast, automatic, accurate, cool, healthful... and best of all, very economical.

Come see delicious meals prepared on the Electric Range and in the Electric Refrigerator at the

Bristol Courier Cooking School

February 28 - March 1

at the Mutual Aid Hall BRISTOL, PA.

Your electrical dealer or department store will be pleased to show you these appliances at any time, or visit any one of our stores.



PHILADELPHIA ELECTRIC COMPANY

A Pioneer in Voluntarily Establishing Low Rates for All Electric Service

FASHION PARADE

By Margaret Garrahan
(I. N. S. Staff Correspondent)

NEW YORK—(INS)—If you're one of the long, lean, lank brigade given to quiverings and quakings at even so much as a whisper of heels, and to tossing bouquets at the trailing evening gowns simply because they promote conspiracy, banish that woe-begone look. Because at last we've culled the good—and long awaited—word:

Heels are down!
Heels are, in fact, completely down—so completely that you can, if you wish, go through the entire day, from one early dawn to the next, without so much as a single high heel. Flats do the trick, and no matter whether you're a towering Diana or a tiny wisp who has to look up at the world, they're the newest thing in bootery styles.

Featuring heels of various heights, from the practically-none-at-all to Cuban, they are appearing in bright-colored leathers in sandal and peasant types, with a simply breath-taking array of gadgets setting them off.

One pair, for instance, is a monk's sandal of bright red kid with contrasting saddle and a gleaming buckle at the side. Another, shown in white and bright Morocco leather, is designed after the little one-strap sandals of kiddy fame, but in this case it's the strap (an eye-filling affair of tremendous proportions) that makes the shoe.

In conjunction with the flats, which are being given a big play here and are expected to swing through to next Fall at least, regular low-heeled sports shoes and evening flats (for tall gals) are being featured. And while the new versions are not supplanting the more graceful, higher-heeled types by a long shot, we've seen them, with our own eyes, in places so exclusively "correct" it was little short of shocking.

NEW YORK—(INS)—Chic and individual is one of the newest coiffures to gain momentum among the younger set, and because it gives that certain umph without too much fuss, we pass it on:

Part the locks low on one side and draw them back to the other, catch with a clip and curl the caught strands under to make it stand high. And there you are! Simple, and equally good for day or evening. As a matter of fact, we spotted it, with jeweled clips, at evening—on two debbies!—and the effect was perfect.

In line with our recent report on color for men is Xavier Cugat's deft to convention. Suddenly he invests in one of the midnight blue full dress suits (tails three inches longer than heretofore) with topper to match. The new, and colorful, pencil stripes, checks and broader weaves mark his daytime wardrobe.

Although finer evidences of the regime have been culled and put to most attractive uses, the "Regency" hubbub which reared not so many days

SUNDAY DINNER SUGGESTIONS

By ANN PAGE

GREEN vegetables are again plentiful and most of them fairly cheap. Green beans and peas and lima beans are attractively priced and excellent in quality. Two old standbys, cabbage and onions, have gone up considerably.

Strawberries are not only cheap but also flavorful and sweet. Old-fashioned Winesap apples which are an all-purpose variety are especially attractive in price this week. Grapefruit and oranges are also inexpensive.

Butter prices are unchanged, but eggs are a little cheaper than last week. Meat prices are practically the same as last week.

Here are three menus made up of reasonable foods adapted to different budget levels.

Low Cost Dinner

Veal Chops Creamed Potatoes
Stewed Tomatoes
Bread and Butter
Apple Pie
Tea or Coffee Milk

Medium Cost Dinner

Roast Stuffed Chicken
Mashed Potatoes Green Beans
Bread and Butter
Floating Island
Tea or Coffee Milk

Very Special Dinner

Grapefruit
Roast Lamb New Potatoes
Green Peas
Waldorf Salad
Rolls and Butter
Chocolate Ice Cream Wafers
Coffee Milk

NEWPORTVILLE

The following people from Newportville visited the School of Missions, Sunday evening, Mr. Raymond Dewees, Mrs. William Detmer, Miss Caroline Black, the Misses Ruth, Florence, Barbara Ingraham, Nelsie Barclay, Clara Pollin, Helen Dickson, Anna Headley, Mary Brambley, Robert Wright, Alfred Wright, Arthur Barclay. They had the privilege of hearing Allen Snyder, a high school student who travelled 10,000 miles through the Southwest with a missionary, talk. He also showed motion pictures.

Mr. and Mrs. George Erny and son Harry, attended the tenth wedding anniversary celebration of Mr. and Mrs. Lloyd Miller, Mayfair, last week.

Mr. and Mrs. George Erny and family spent the week-end with Mr. and Mrs. A. W. Dyer, Tacony.

Mrs. Theodore Heller has as her guest for a few days, Miss Sara Rumball, Detroit. Mrs. Heller and guest spent Sunday in Trenton. On Monday they visited in Burlington, N. J.

Mr. and Mrs. Joseph Wilson entertained on Sunday, Mr. and Mrs. John Knod, Mr. and Mrs. Stephen Flarity, Mr. and Mrs. Edmund Wilson, Miss

Florence Fein, Miss Anna Wilson, Philadelphia; and Lawrence Wilson, Parkland.

The Vandergrift family had as guests on Sunday, Mr. and Mrs. Harry Moran and son Neil, Olney.

Mr. and Mrs. Richard Waterhouse had as their guest over the week-end, Mrs. Margaret Harris, Overbrook.

LEGAL NOTICE

Notice is hereby given that Automobile will be sold at Public Auction

for non-payment of Storage charges at Allen's Garage, 113 Otter street, Bristol, Pa., Tuesday, March 5th, 1935, at 3 P. M.

Studebaker Sedan, Motor No. G. L. 8080, Serial No. 1467839, year 1930, property of Victor Quinlan. To be sold at Public Auction for non-payment of storage charges under the act and regulation prescribed by the Highway Department of the Commonwealth of Pennsylvania.

CHARLES P. AITA, Constable.

Classified Advertising Department

Announcements

Deaths

SMITH—At Bristol, Pa., February 26, 1935, Lottie R., wife of Adam P. Smith. Relatives and friends, also Camp No. 89, P. O. of A., and Bristol Council No. 55, Daughters of America, are invited to attend the services from the Funeral Home of the H. S. Rue Estate, 314 Cedar street, on Saturday at 2 o'clock. Interment in Bristol Cemetery. Friends may call Friday evening.

SHELDON—At Philadelphia, Pa., February 27, 1935, Catherine, wife of John Sheldon. Relatives and friends are invited to attend the funeral from the late residence, 236 Cleveland St., Saturday morning at eight o'clock. Mass in St. Mark's Church at 10 o'clock. Interment in St. Mark's Cemetery.

McCRACKEN—At Sunmount, New York, February 26, 1935, James A., son of the late James and Mary McCracken. Relatives and friends are invited to attend the funeral on Friday morning at 9 o'clock, from the Funeral Parlors of W. J. Murphy Estate, Jefferson avenue, High Mass in St. Mark's Church at 10 o'clock. Interment in St. Mark's Churchyard.

Funeral Directors

UNDERTAKER—William I. Murphy, Est., 316 Jefferson avenue, Bristol, Pa. Phone 2417

Strayed, Lost, Found

WHIST WATCH—Lady's white gold, Monday night, between Winterstein's and Grand Theatre. Phone Huimeville 721-W.

Employment

Help Wanted—Male

SALESMEN—If you are ambitious you can make good money with a Rawleigh Route. We help you get started. No capital or experience needed. Steady work for right man. Write Rawleigh's, Box PNB-58-2, Chester, Penna.

Merchandise

Articles for Sale

NEUWEILER'S BEER & ALE—3 bot., 25c; qt., 20c; case, 12 oz., bot., \$1.90. Plus deposit. Valentine, W. Bristol.

BLUE—Center steel cable, 5/8 and 3/4 inch diameter. Bristol Sales Agency, 206 Mill Street.

Wanted—To Buy

WANTED—Shallow well pump. State capacity, make, price & age. G. N. Lauer, 1421 Wellington St., Phila.

Real Estate for Rent

Houses for Rent

HOUSE—216 Cedar St., all modern conveniences. Rent \$20. Apply Winterstein, 209 Radcliffe street.

LEGAL

ESTATE NOTICE

Estate of Robert J. Coleman, deceased, late of Bristol Borough, Bucks County, Pennsylvania.

Letters testamentary on the above estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same, and all persons indebted to the decedent to make payment, without delay, to:

HELEN C. BALL, ALICE HUSSEY, Executors, Bristol, Pa. Or to their attorney, JOHN P. BETZ, JR., 219 Radcliffe St., Bristol, Pa.

Sheriff's Sale of Real Estate

By virtue of a writ of Fieri Facias to me directed, will be sold at public sale, on Friday, the 8th day of March, 1935, at 11 o'clock A. M., at the Sheriff's Office, in the Borough of Doylestown, Bucks County, Pa., the following real estate, to wit:

All That Certain Messuage and Lot or Piece of Land, situate in the Borough of Bristol, County of Bucks and State of Pennsylvania, bounded and described as follows:

Containing fifty feet in front on the east side of Locust St. at the distance of 150 feet north from Pearl St., and extending in depth between parallel lines at right angles with said Locust St. 120 feet to a 15 ft. wide alley, running parallel with the same street, bounded on the north by lot now of late of the heirs of the Est. of Charles Douglass, dec'd., on the south by lot of James Roche, on the east by said alley, and on the west by Locust St.

Being same premises which Wm. L. Johnson and Edith D. his wife, by deed dated Nov. 19, 1909 recorded in D. B. 356, pg. 118, conveyed unto John J. McGinley in fee.

The improvements are a 2½ story frame house 16 x 30 feet with a frame shed attached 16 x 20 feet containing three rooms on the first floor and three rooms and bath on the second floor.

Frame building 18 x 30 feet.
Frame building 18 x 18 feet.
Frame chicken house 6 x 10 feet.
Seized and taken in execution as the property of John J. McGinley and to be sold by

HORACE E. GWINNER, Sheriff.
BUNTING & SATTERTHWAITE, Attorneys.
Sheriff's Office, Doylestown, Pa., February 9th, 1935.

A-2-14-3tow3

LIT BROTHERS

MARKET . . . EIGHTH
FILBERT . . . SEVENTHONE YELLOW TRADING STAMP
WITH EVERY 10c PURCHASEFree Parking
for Shoppers;
7th and Cherry
Sts. and 7th
and Market Sts.Mail and Phone
Orders Given
Prompt and
Careful
Attention

Tempting Dishes Become a Simple Matter...if Your Equipment Is Right!

And Philadelphia's Housefurnishing
Headquarters Has the Right Equip-
ment . . . Priced at Tempting Savings!

At Lit Brothers a vast floor is filled with the things you want to make your cooking simpler . . . to help you prepare tastier dishes. And all the way from a tiny spoon to a huge six burner gas range . . . Lit Brothers' prices are such that they offer you value of utmost importance.

All the Utensils Used by MISS VERA SCHNEIDER
in Her Demonstrations Were Purchased at Lit Brothers'—and
Are Always Available at Lit Brothers' Justly Famed Low Prices!

4 Extraordinary Values in
"Wear-ever"
Aluminum . . .

Four selected items picked first for their usefulness and then priced for value.

Tip-N Drain Kettle; no more steam burns! Drains even peas and rice, ideal for pot roasting; 4-quart size, \$1.59

Coffee Pot; a new deliciousness if perked coffee; Good Housekeeping approved; 2-cup, \$1.50; 4-cup, \$1.65; 6-cup, \$1.75; 8-cup, \$1.95; 12-cup, \$2.35

Drip Pot; triple tested; Good Housekeeping approved; 2-cup, \$1.65; 4-cup, \$1.95; 6-cup, \$2.25; 8-cup, \$2.50

Saucepan Set; set of 1½-quart, 2-quart and 3-quart pans, \$1.79

LIT BROTHERS, THIRD FLOOR, CENTRE

Stainless Steel
Carving Set
\$1.19

Knife, fork, and steel of superior quality. With permanently set handles.
THIRD FLOOR, CENTRE

Three-Piece
Skillet Sets
\$1.19

Consist of three cast iron pans of heavy, durable quality. A truly remarkable value!
THIRD FLOOR, CENTRE

Double Electric
Sandwich Toaster
94c

Toasts two sandwiches at once; heavily plated, sturdy. Can also be used as a grill.
THIRD FLOOR, CENTRE

"Universal"
Waffle Iron
\$4.95

Chromium plated, with full size cast iron grids. Complete with cord and plug.
THIRD FLOOR, CENTRE

"Universal" Make
Knife & Fork Set
\$1.98

Six stainless steel knives with six stainless steel forks. White or green Du Pont handles.
THIRD FLOOR, CENTRE

Electric Mixer
and Juicer
\$8.88

Mashes, extracts juices, beats, mixes. With two bowls and juice extractor. 3-speed adjustment.
THIRD FLOOR, CENTRE



Radio Patrol

By EDDIE SULLIVAN
and CHARLIE SCHMIDT

...SPORTS...

FORM PENN-JERSEY BOCCE LEAGUE HERE

By T. M. Juno
Men of the Italian colony of Bristol will be entertained this summer with a league of their favorite game—boce. At a meeting in the St. Ann's clubhouse, it was definitely decided to form a Penn-Jersey Bocce League of eight teams. The teams are: St. Ann's, Bristol Bocce Club, Bristol Democratic Club, Italian-American Independent Club, of Tacony; Italian-American Club, of Riverside; Italian-American Club, of Burlington and clubs from Palmyra and Florence. Palmyra and Florence were not represented at the meeting.

The officers elected for the ensuing year are: President, Louis Greco, Tacony; vice-president, Anthony Moscarat, Burlington; secretary, Michael Giordano, Bristol; treasurer, Robert Maradonna, Riverside.

The league will open during the first week in May and a total of forty games will be played in a half. Each scheduled night will see five games played. At the close of the season trophies will be awarded to the winning teams as well as individual prizes. Each team will submit an eligible list of thirty players of which ten must be picked for each night's contest.

The officials elected to govern the league's playing rules are: grand referee, Samuel Liberty; first captain, Giuseppe DeLuca; second captain, Anthony Sabatini; general manager, Ottavio Luzzi.

The teams and their representatives at the meeting were: St. Ann's, Samuel Maffo and Anthony Sabatini; Bristol Bocce Club, Joseph DeLuca and Giuseppe Pica; Bristol Democratic Club, Ottavio Luzzi and Amelio Antonelli; Burlington, Anthony Moscarat; Riverside, Robert Maradonna; Tacony, Louis Greco.

The next meeting will be held at the Bristol Democratic Club on Sunday, March 3.

Mrs. William Diller, Philadelphia, spent two days with Mr. and Mrs. Earl Reinhold, Wilson Avenue.
Mr. and Mrs. J. J. O'Connor, Jefferson Avenue, entertained for two days this week, Miss Margaret Kenny, New York City.

YOUR HEALTH

Health talk of the Pennsylvania State Department of Health and published by the Bristol Borough Board of Health.

PREVENTIVE MEDICINE

"Until very recently the practice of medicine has been known as 'the healing art.' This predominating idea naturally assumed that to reap any advantage from a physician one first had to be ill. However, thanks to modern conceptions, this general assumption is undergoing a radical change. Fortunately there is an increasing realization that preventive medicine is one of the major arms of medical service. When this fact successfully filters through to the minds of the average man and woman a body blow will have been dealt to many conditions now prematurely killing thousands," states Dr. Edith MacBride-Dexter, Secretary of Health.

"Even at that, the modern practitioner of medicine is being asked by many of his patients to advise them how to keep well. Moreover, health education in the form of platform addresses, radio talks, magazine and newspaper articles have aided the medical profession in developing a rational health interest. This has resulted in the people themselves applying present day preventive methods.

"For example, one witnesses well ventilated bedrooms. Again, there is a very definite interest, frequently misdirected and over-enthusiastic, for real and artificial sun baths. Health foods and drinks have attained a surprising, though not always deserved, popularity. Then, too, there is a demand for safe water and milk supplies in the unsupervised rural sections. Also, there is a vitamin consciousness. And slowly but no less surely the value of the periodic health examination is being more acutely and generally realized.

"These are all encouraging signs as far as they go. However, the vast majority of persons yet believe that their health obligations are limited to seeking medical service in times of illness and doing little or nothing to keep them well in the intervals.

"Public health officials and regulations can and are doing much. The world-wide anti-narcotic movement, school and infant hygiene, communicable disease supervision, sanitation, housing and a host of other mass control measures are writing magnificent history. But the job of developing personal interest and maintaining a reasonable degree of health is an individual matter. It cannot be delegated to State and local health departments.

"It follows that every person interested in remaining well and detouring conditions likely to develop serious illness should make a confidant of his family physician. He is in a position to set down a personal program to maintain health and also to discover incipient conditions that may be threatening it. The wise person seriously interested in reaping maximum benefit from preventive medicine undoubtedly will adopt this plan.

GEORGE TRIUMPHS OVER "BULL" MARTIN

TRENTON, N. J., Feb. 28.—Richard (Bull) Martin, Trenton's own contribution to heavyweight wrestling, roared his way to one fall over the celebrated Ed (Don) George last night at the Arena. From then on, however, a combination of illegal tactics and tiring limbs cost the chunky eccentric veteran the match. It was a colorful tussle throughout, with the large crowd of fans alternately cheering and booing Martin's antics.

Martin won the first fall in 29.47 by forcing George to give up. A punishing arm hold did the trick. The second fall went to George in 14.32 when Referee John Seaman disqualified the "Bull" for using his knee on Don's stomach. George won the third and deciding fall in 16.08 with a leg lock.

Martin put on display a cast-iron midsection and a lively temper. He bellowed with rage when the nimble George refused to "stand still and rattle," choosing instead to keep continually on the move. The durability of Martin's stomach was shown when George three times butted the Trentonian solidly, only to hurt his own neck more than Martin's midriff.

A shower of missiles of all sorts, even a discarded pipe, greeted the enraged Martin when he beckoned spectators to enter the ring and try their hand with him. This occurred after his disqualification in the second fall.

Al (Busy) Bisignano, Rubie Wright and John Swenski won the preliminary matches. Bisignano subdued Herbie Freeman, veteran Jewish grappler, in 13:29 with an arm-pull. Rubie Wright used a clever head scissors and body roll to pin strutting Ernie Stephens, who emerged from suspension for the bout, in 22:15. Swenski won the opener of Promoter John Ipp's lively card by downing Jim Wright, brother of Rubie, in 17:20. Swenski used a body slam.

It was announced that Jim Brownling, former champion, and berserk Emil Dusek, of the Nebraska Duseks, will headline next week's card.

TRANSFERS OF REAL ESTATE

Bristol.—Christian Dear, Jr., et ux., to Ruth M. Dear, lot.

Doylestown.—Lillian H. Hall to Board of Trustees and Stewards of Beckman Memorial Methodist Episcopal Church of Doylestown, lot, \$1700.

New Hope.—Heirs of John O'Brien to Kaitie Corrigan, lot.

Milford.—Edward K. Beer to Morris D. Seifert, et ux., lots.

Bedminster.—John H. Diehl, et al., to Elmer F. Diehl, et ux., 159 acres and 95 perches, \$6000.

Middletown.—J. Bentley Candy, 3d, et al., to John M. Beidler, lot.

Doylestown.—Charles W. Miller to Isabelle B. Ewer, lot.

Doylestown.—J. Carroll Molloy to Doylestown Building and Loan Ass., Morrisville.—Horace E. Gwinner to Wm. Penn Mutual L. & B. lot.

Springfield.—Horace E. Gwinner to Quakertown Trust Co., 8 acres and 72 perches.

Chalfont.—Horace E. Gwinner to Samuel O. Fretz, lots.

Bedminster.—Horace E. Gwinner to J. Dalmer Miller, et ux., 30 acres.

Morrisville.—Horace E. Gwinner to J. Lawrence Grim, lots.

Buckingham.—Henry M. Clemmer, et ux., to Jesse L. Smith, 10 acres.

Southampton.—Trevoise Building and Loan Association to John W. Albright, et ux., lots.

Visiting Mr. and Mrs. Joseph Carroll, Beaver street, during this week, were the Misses Marie McCullough, Swarthmore, Frances McGrath and Anna Carroll, Philadelphia.

Cleveland's Crack Clouter

By BURNLEY



American League men are rather generally agreed that the outstanding first year man to come up in the junior circuit last season was Cleveland's heavy-hitting first sacker, Hal Trosky.

Young Trosky's record is a sparkling one, with the stylish batting mark of .339 and the really remarkable total of 35 home runs to his credit in his first major league campaign.

Hal is a great natural hitter, and as unprejudiced a judge as Ed Barrow, general manager of the New York Yankees, tabs Trosky as the coming King of American League sluggers, and says that in time he should stand out as the greatest first sacker in the majors. That is quite a tribute, coming from the man who has the signal success, Trosky did not have all easy sailing last season.

In spite of his great Lou Gehrig on his team. The young Indian swatman got off to a slow start, and it is no secret that the Cleveland team was thinking of shipping him back to the minors during the early months of the 1934 campaign.

It takes real courage to come through in the face of such a discouraging start, but Hal is a gritty young man with plenty of confidence in himself, and it was just a matter of time till he began to show his real class.

When Trosky found himself, the pitchers started to run for cover as this howitzer of the diamond propelled ball after ball far beyond the barriers of the various parks. He spread terror among the moundsmen, and Master Trosky will be a marked man on each twister's list in 1935.

The Cleveland management thinks so much of their young star that before sending him a contract this winter they wrote to him and told him to name his own figure. Trosky, in reply, asked for \$7,000—a modest enough sum for such sterling prospect—and the club made a fine gesture by mailing him a contract calling for \$7,500—five hundred more than he had asked for!

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Enjoy the treat of the Season!

To celebrate our DIAMOND JUBILEE... we give you the richest, ripest, creamiest Bock Beer in our 75 years of brewing. Try this special spring treat from Philadelphia's oldest and largest brewery:

Schmidt's
75TH ANNIVERSARY
1860 Bock Beer 1935

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Bristol, Pa.
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SMOOTH!

EFFORTLESS!

LIKE ATLANTIC WHITE FLASH PLUS!

ATLANTIC WHITE FLASH PLUS FOR WINTER

EDGELY

A special meeting of the Edgely School Association will be held this evening at eight o'clock at the school building. President Ralph Linck extends an invitation to all members and friends interested to attend.

Mr. and Mrs. Rufus King, Modena, were Sunday guests of Mr. and Mrs. Dirk Minkema.

Misses Mildred and Ruth Flammigan spent from Friday until Monday with their mother in Passaic, N. J.

NOTE-WORTHY

FRAGUE — (INS) — A farmer at Zdanice, in Moravia, discovered a counterfeit 100-crown note among the money he had received for a cow. Examining it closely, he found, in place of the usual statement that it was "issued by the Bank of Czechoslovakia," the words: "This is the last 100-crown note I shall make. The amount of trouble I have taken is too much to be rewarded by a miserable 100 crowns."

SAVES TRAIN DISASTER

MADRID — (INS) — Taking a short cut along the railway line to his work, Lauriano Menendez, an Oviedo miner, accidentally kicked an empty tin can on the track. The can proved to be a bomb, and exploded as Lauriano kicked it, injuring his leg so seriously that it had to be amputated. The bomb had been placed against the rails, the police suppose, to blow up the Oviedo-Madrid express.

PARIS — (INS) — A picturesque sheik from Algeria discovered that wives cannot be bought and sold in Paris—and is thinking it over in a French jail. When Ali Mohammed Ben Senussi, who has a pretty French

How One Man Lost 22 Pounds

Mr. Herman Runkis of Detroit writes: "A few lines of thanks from a rheumatism sufferer—My first bottle of Kruschen Salts took all of the aches and swellings out of my joints—with my first bottle I went on a diet and lost 22 pounds and now feel like a new man."

To lose fat safely and quickly take one half teaspoonful of Kruschen Salts in a glass of hot water before breakfast every morning—a quarter pound lasts 4 weeks. Get it at Victor Stores Co. or at any drug store in America.

If not joyfully satisfied after the first bottle—money back.—(Advertisement.)

WHEN TIME FOR A DRINK TRY

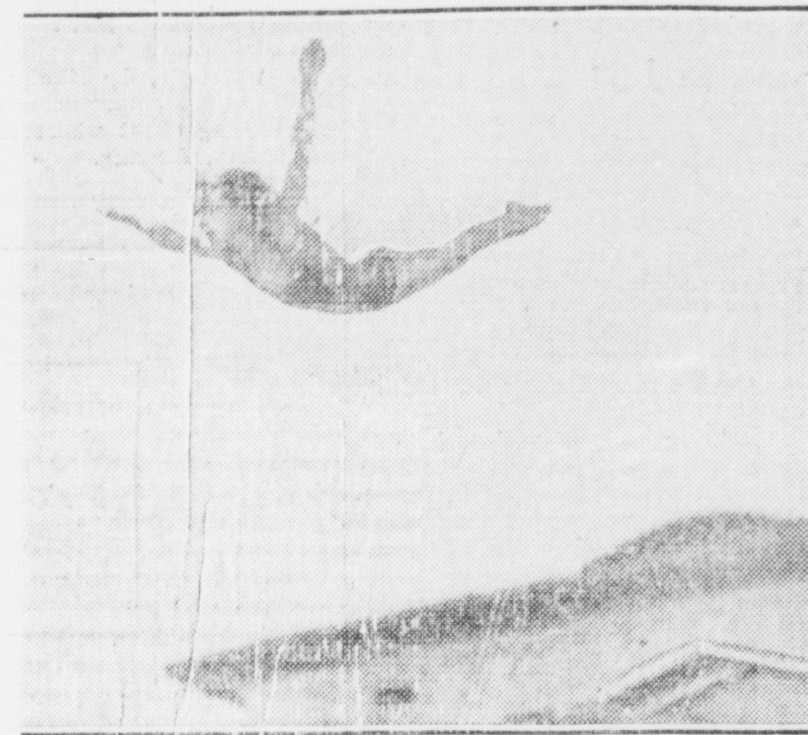
WINNER

BLENDED WHISKEY

\$1.50 FULL QUART AT ALL STATE STORES

West Penn Distilling Co., Inc., New Kensington, Pa.

Form in the Sky



Perfect form is displayed by ten-year-old Mary Hoeger, of Mishawaka, as she does swan dive against Florida sky at Miami-Biltmore meet. The little diving wonder finished third in her class, a nation's champion.

MEATS OF SUPERIOR QUALITY

Nearly every housewife means to have successful meals—and to practice true economy. This can be done by purchasing Quality Foods—but if she buys Cheap foods, which, of necessity must be of low quality—the result is false economy.

LEGS OF LAMB lb 29c

A Delicious Roast — Nourishing and Tasty

CHOICE RIB ROAST OF BEEF lb 30c

Prime Ribs of Superior Quality Beef

FRESH PORK LOINS (whole or half) .. lb 28c

A Choice Roast for Cold Weather

BOLTON FARMS SAUSAGE lb 33c

BOLTON FARMS SCRAPPLE .. 2 lbs 25c

BOLTON FARMS PURE LARD .. lb 19c

LEAN SOUP MEAT lb 15c

FRESH HAMBURGER lb 25c

BUTT ENDS HAM lb 25c

RUMP ROAST OF VEAL .. lb 25c

VEAL CUTLET lb 45c

FANCY FRESH P E A S 2 lbs 29c

FANCY FRESH SPINACH ... 1/4-pk 20c

FANCY SLICING TOMATOES lb 20c

FANCY ICEBERG LETTUCE ... head 10c

—ALSO ON SALE THIS WEEK—

The Many Specials Offered in Honor of The

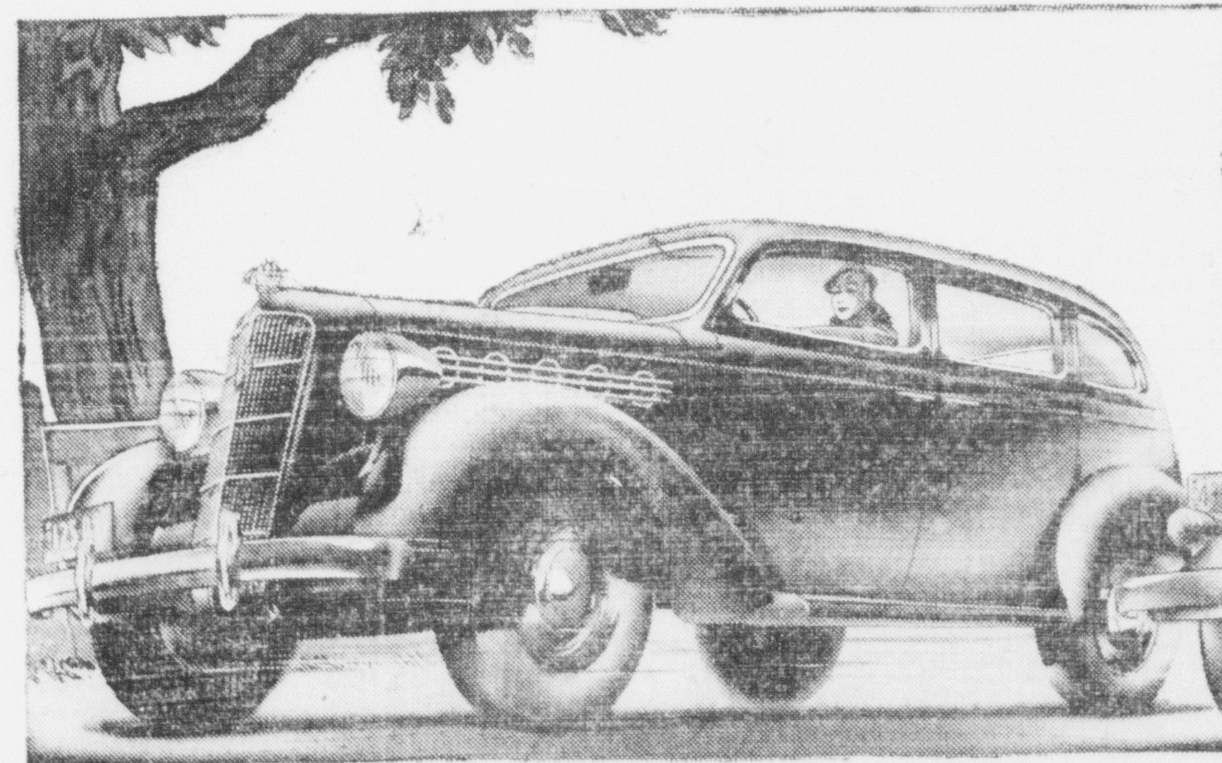
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Vera A. Schneider FAMOUS HOME ECONOMIST

Uses a Plymouth in Her Work!

SHE SAYS IT IS THE MOST ECONOMICAL TO OPERATE AND THE BEST TO DRIVE



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You Have Got to See It First Hand to Discover What a Different Kind of Automobile This New Plymouth Really Is. It's Safer... Easier to Control Than Any Low Priced Car Ever Before Offered to the Public. Stop at our Show Room. See This Car Today.

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